

THE NATIONAL

FEBRUARY 7, 1953

Provisioner

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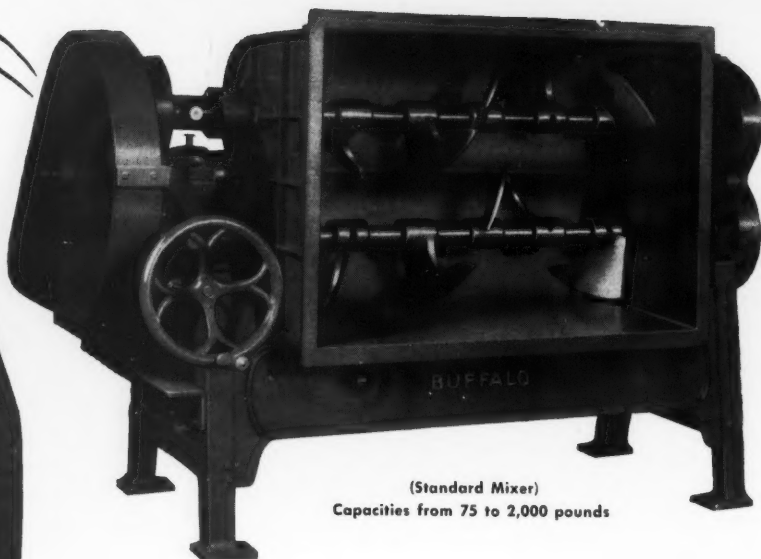
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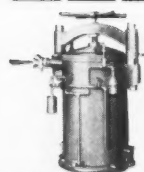
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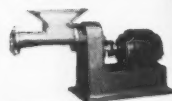
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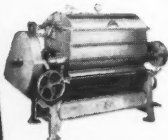
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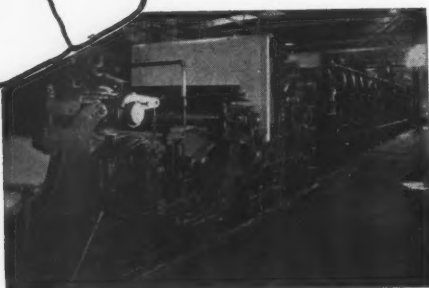
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Controls on Meat to End

Price controls on meats will be ended by this weekend, Joseph H. Freehill, price director, said Wednesday. Compulsory grading of beef will be eliminated, as well as wholesale and retail ceilings on beef and veal and ceilings at retail on lamb, mutton and pork. Freehill said the action conforms with the policy announced in President Eisenhower's State of the Union message (see below) requiring orderly liquidation of price controls.

President Eisenhower Asks Controls End

Reliable reports from Washington indicate that President Eisenhower is likely to issue an executive order late this week which will terminate wage and salary controls immediately and provide for the orderly termination of price controls.

In his first message to Congress on Monday the President stated he would not ask for renewal of price and wage controls which expire April 30. He asserted that they have not prevented inflation; that they have not kept down the cost of living, and that dissatisfaction with them is "wholly justified." However, he will not hesitate to ask authority to reimpose direct controls if he feels they are warranted.

In other fields the President recommended prompt action to restore the plant inspection authority of the Food and Drug Administration, extension of the Reciprocal Trade Agreements and extension of the present Reorganization Act. He asked for a comprehensive study of the farm problem with a view to drafting legislation to cope with conditions which may develop in 1955, when the present mandatory 90 per cent support program will end.

Capehart Introduces Standby Controls Bill

On the day that President Eisenhower said he would end direct controls, except on rents, priorities and allocations, Senator Capehart, chairman of the Senate banking committee, introduced a bill to give the President standby control authority to invoke price, wage, rent, materials and credit controls. The bill would set up a National Advisory Commission which the President would have to consult. The committee will begin public hearings on the bill and any others pertaining to controls on February 16.

Introduce Bill Regulating Chemical Additives

A bill to strengthen Food and Drug Administration regulation of chemical additives to food was introduced in the House by Representative Delaney. He headed the special committee which spent two years investigating the subject. The bill would require that proof of safety of a new chemical proposed to be added to foods must be presented to FDA before it is put on the market. The matter is important to packers because it may affect use of certain lard and other shortening in bread.

WSMPA Convention Plans

Western States Meat Packers Association said this week that room reservations for the convention next week are far in excess of the same date for any previous annual meeting. All rooms at the headquarters hotel, the Palace in San Francisco, have been taken, and rooms are being reserved at other hotels in the city. Reservations for the dinner-dance are coming in rapidly, the association said, and are being assigned on a "first come-first served" basis.



Like hogs, beef carcasses move past "upright" butchers in steady flow.



Left leg shown at rail transfer.



Worker performs flanking operation . . .

How U. S. Packer Switched To Beef Rail Dressing

Skin Hides With Power Knives



Another butts the hide . . .



And a third skins the shoulder.



Pulling device skins out tail.

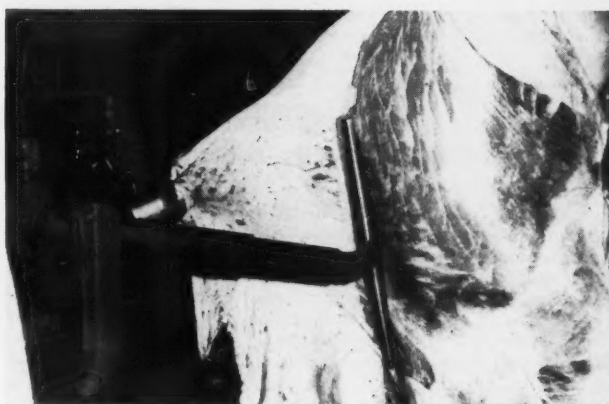


Rear view of "Gorgeous George," mechanical hide puller.

Pull Hides With Power Machinery



Unit's cylinder grips pull hide back . . .



Radial arms hold carcass firmly as removal is completed.

THE heralded beef-on-a-rail dressing system, originated at Canada Packers, Limited, has been installed for the first time in the United States—in a three-bed plant.

Meat packers who read *THE PROVISIONER'S* account of the Canada Packer's innovation (issue of April 7, 1951) or who viewed a film of the system at the American Meat Institute convention that year, undoubtedly had two questions in mind that may have been answered "on paper" but not in practice: Can the system be installed in my plant without a shutdown of dressing operations? At what volume of slaughter is the system economically feasible?

A partial answer to these queries is offered by the experience of the Liebmann Packing Co., Green Bay, Wis., first American packinghouse to adopt the new method and the first to use equipment manufactured by The Globe Co., Chicago. The latter firm has the manufacturing rights to the Can-Pak rail dressing system for the United States.

To the first question, "Is a shutdown

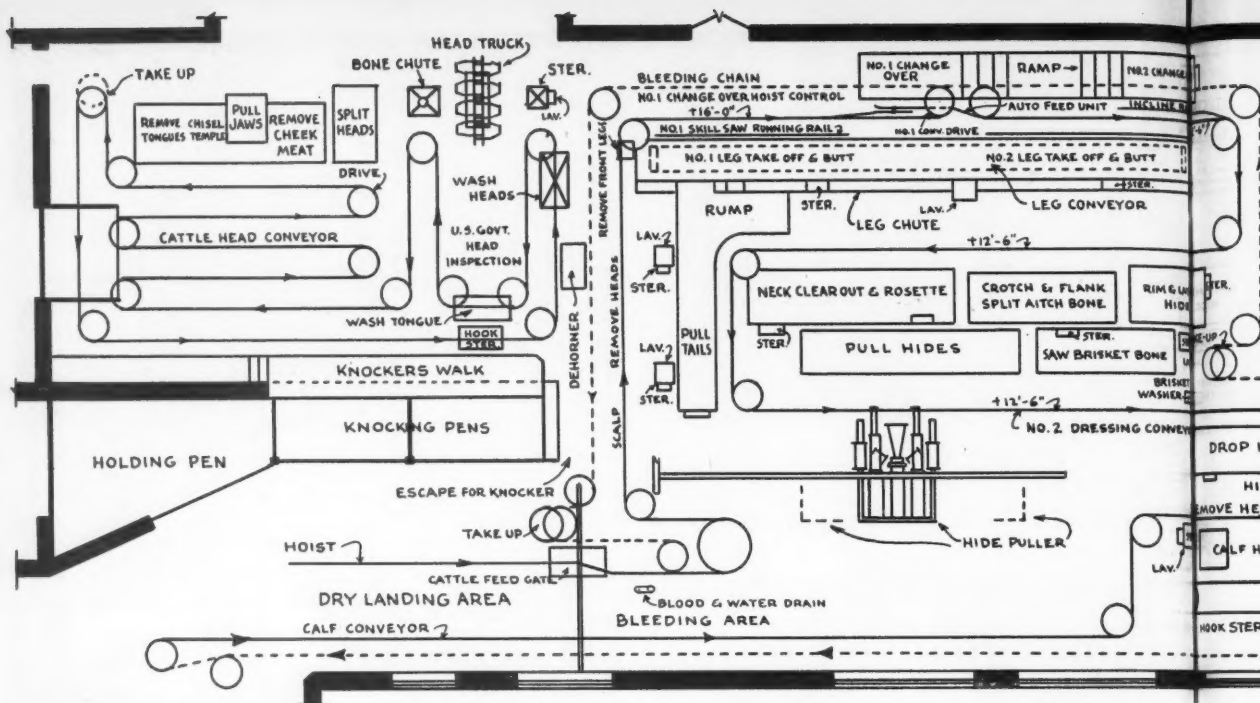
of operations necessary?" Liebmann's experience indicates "No." Not only did the packer avoid loss of production time in the changeover (only one-half day from one bed), but the whole setup was installed by the plant's maintenance force. Herbert Liebmann, jr., plant engineer, planned and supervised the installation which was accomplished by his ten-man mechanical crew. Of course, Liebmann and some members of his staff viewed the operation at various plants of Canada Packers.

To the second question, "At what level is the new method economical?" L. E. Liebmann, president, states that it has exceeded expectations in replacing a conventional three-bed operation. He points out that the setup in his own plant, which has only been operating for a few weeks, still has a few mechanical kinks and that the employees are still learning their new jobs. However, with approximately the same floor area devoted to the dressing operations, and with the addition of a few extra men, the packer plans for production at the approved rate of 75

head per hour. Actual construction in anticipated use of the new system started in October, 1951, when the plant was extended in both directions from the dressing area to provide space for new casing cleaning operations, relocation of an automatic boiler, additional coolers and installation of beef and calf eviscera conveyors.

Working in close cooperation with Globe engineers, Liebmann began to receive major units of equipment for the modified dressing floor in June, 1952. Shipments were scheduled so that the equipment arrived when its place was ready and when the packer's mechanical crew could install it.

The entire changeover from bed to the rail dressing went without a serious hitch. Thorough and complete planning on the part of the management forestalled any major difficulty. Ed Liebmann had maintained contact with the inventors for a period of five years. Frequent visits to the Canada Packers plant while the system was in the development stage convinced him that it could be adapted to his plant and he



FLOOR PLAN DETAILS ORDERLY, COORDINATED MOVEMENT OF CARCASSES THROUGH VARIOUS WORK STATIONS.

agreed to be the first packer to use it. As the time for the actual conversion approached, Liebmann sent his plant superintendent, Jack Charniak, to the Canadian plant for a week of orientation. Charniak worked on the beef line and performed the various operations. When actual work assignments had to be made in his own plant, he knew how each job had to be done and could explain and demonstrate it to his butchers.

One of the techniques the workmen are still learning is the use of mechanical knives for skinning. Ed Liebmann points out that this not only requires the worker to become accustomed to a new tool, but he must also learn

a new work pattern since he is now upright while skinning. In knife work over the beef bed, the stroke is downward and toward the butcher, while in using the mechanical knife the stroke is away from the butcher and upward; at times the knife hand must cross over as the free hand holds the hide away from the carcass. Louis Johnson, killing foreman, states the workmen have achieved a remarkable degree of proficiency with the mechanical knives and feels that in a few more weeks they will be accustomed to working with them.

Two impressions immediately strike the observer: the orderliness of the whole operation and the sound of es-

caping air. Every worker has a specific job and a specific station. The work comes to him. There is no scurrying about or waiting for animals to be placed in position. By virtue of the conveyor movement the whole crew functions as a team.

Air and electric power perform many of the hard jobs of the bed-type operation. Brisket and aitch bone cutting, tail pulling, splitting, backing, dehorning, and legging—these tasks are all done with power equipment. Three conveyor systems move product through the various work stations.

At the beginning of the rail dressing operation, the stunned animals are shackled above the knee with an oversized chain which prevents burning the hide. The animal is always shackled by

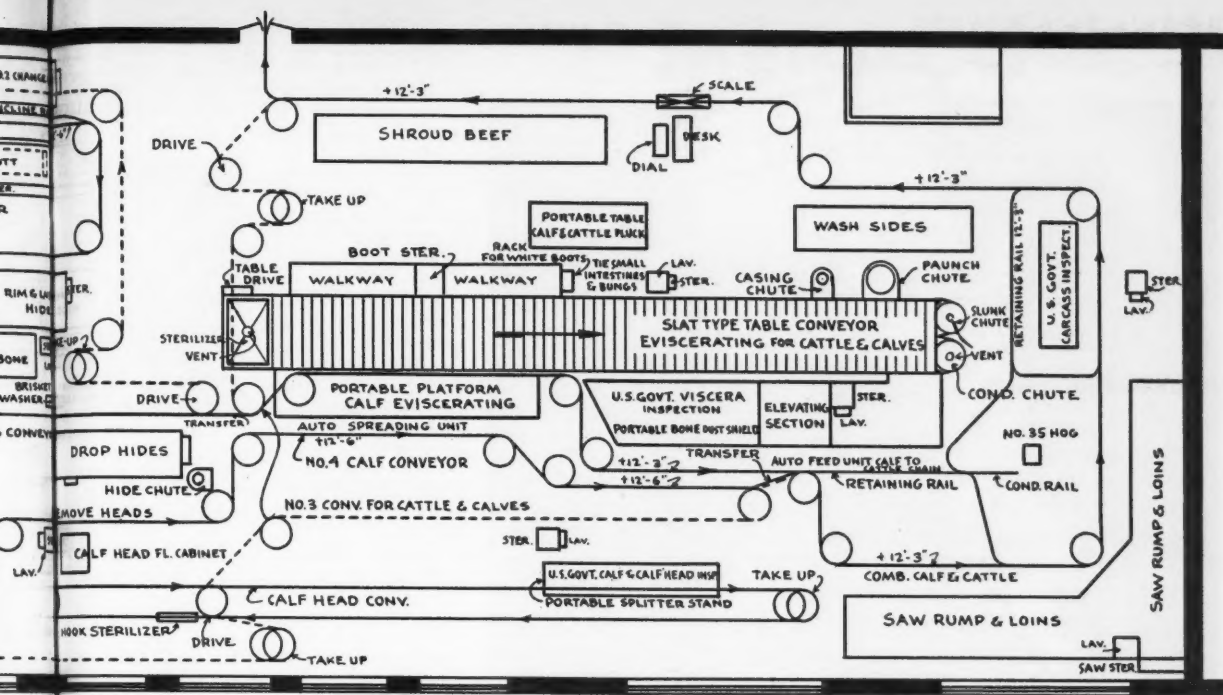
Use Power Saws To . . .



Break the hind leg . . .



Cut the aitch bone . . .



the left leg since failure to do so leaves the carcass out of position for the workmen and makes it difficult to transfer. The bleeding conveyor, which is driven by a 2-h.p. motor, carries the animal through the conventional procedure of sticking, bleeding and de-heading. If necessary, the heads are freed of horns with an air-operated dehornor and the washed heads are placed on a head workup conveyor driven by a 1/2-h.p. motor. The head workup sequence is conventional. The bleeding conveyor carries the carcass to the beginning of the rail dressing operation. The first butcher skins out the right leg to a point just above the knee and breaks the leg with a portable power saw. Power saws are suspended from balances and are swiveled for

maximum movement. The next worker skins out the shank of the leg and performs part of the butting to a point just below the tail.

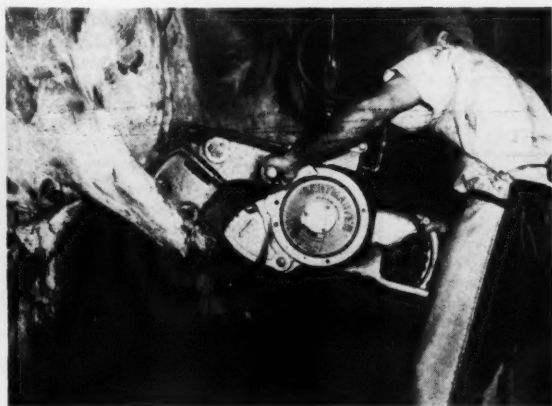
The first work stations are elevated to a height of 6 ft. Platform heights at stations are so arranged that the butcher can perform his work in an upright position with a full view of his job of hide takeoff.

The bleeding conveyor makes a right turn at the point where the rail of the main dressing conveyor begins. The level of the main conveyor is about 3 ft. below the height of the bleeding conveyor. After the free leg is skinned out, a worker puts a trolley hook in the gam and places the trolley on the rail of the main conveyor which begins to rise slightly. As the carcass is car-

ried forward, the right leg trolley moves up on the rail until the latter levels off.

The carcass now is at the transfer device developed by the packer. Three other devices were tried out. The fourth was adopted. Deflection by the shackle chain of a guide arm on the rail triggers a hydraulic piston carrying a cut section of the bleeding rail which is grooved for trolley wheel retention. As the piston goes down with the rail section, the weight of the animal is transferred to the shackle on the skinned right leg and the worker frees the shackle from the left. After an interval, the piston moves upward and the fingers of the conveyor carry the trolley and shackle to a point where the

(Continued on page 25)



Open the brisket . . .



And split the carcass.

MISSISSIPPI . . . First Again!



... with a New Livestock and Poultry Production Plan

The milk can, trade mark of the dairyman, is a familiar sight along Mississippi's highways and farm-to-market roads in 1953. It is the symbol of a growing new industry.

Mississippi today is a leading dairy, poultry and livestock producing state, and has another first to its credit which promises greater dividends for both the producer and the processor. To encourage the state's rapidly growing dairying, livestock and poultry industry, the Mississippi legislature has adopted an act and set up a guaranty fund to encourage banks and other lending agencies to make long-term livestock and poultry production loans to qualified farmers of Mississippi.

Mississippi, third among all Southeastern states in the number of milk cows on the farm, second in poultry production, and first in livestock, offers processors of these products unlimited opportunities.

In addition to the advantage of having convenient raw materials, Mississippi's BAWI law—another first among states—permits communities to vote bonds to provide a site and construct a building to house processing industries.

With raw materials and a plant within your reach, you can't afford to overlook the opportunities offered under these two programs. Get the details today. Write:

MISSISSIPPI

MISSISSIPPI AGRICULTURAL



AND INDUSTRIAL BOARD
State Office Building
Jackson, Mississippi

Morrell Net Declines Sharply in 1952

Lower sales and a sharp decrease in net income were reported by John Morrell & Co. The earnings were \$248,604 compared to \$1,224,872 in the preceding year. Sales revenues for the year ended November 1, 1952, totaled \$292,476,459, compared with the \$307,650,399 of the previous year.

The 1952 net income is equivalent to approximately 31c per share as compared with \$1.53 in 1951 and \$1.08 in 1950. Dividends of 50c per share on the 800,000 shares outstanding were paid during 1952.

J. M. Foster, Morrell president, noted that "the fiscal year which ended November 1, 1952, was, in general, difficult for most meat packers and our own financial results for that year were disappointing." He attributed the unsatisfactory showing to "several factors, chief among them being the 88 work stoppages, slowdowns and strikes which materially reduced shipments from our packing plant at Ottumwa, Ia."

Besides the periodic work interruptions, Foster blamed the sales decline partly on the somewhat lower prices which prevailed during the year. He also said that government attempts at price control interfered with the orderly conduct of the business and contributed to the year's unsatisfactory results.

Net current assets of John Morrell & Co. on November 1, 1952, totaled \$16,741,011, or \$565,000 less than in the previous year, due largely to a



J. M. FOSTER

OPS Revises Puerto Rico Beef Price Order

OPS revised its wholesale beef pricing provisions for sales in Puerto Rico, primarily shifting sales from the territories import order, CPR 9, to CPR 51, covering Puerto Rico beef sales.

Originally, CPR 9 covered beef imported from the United States, usually in the form of trimmed cuts, and CPR 51 covered carcass and wholesale beef cuts brought into Puerto Rico from the Dominican Republic or the Virgin Islands, usually in carcass form. The agency explained, however, that some U. S. beef is being brought in in carcass form, and that some locally produced beef is being brought in trimmed in wholesale cuts. Since CPR 9 provides a higher price for U. S. beef than CPR 51 does for local beef, there is opportunity for upgrading the beef, OPS said. Therefore CPR 51 will apply to all wholesale sales of carcass beef, including hind and forequarters, regardless of point of origin.

payment of \$1,000,000 on the company's long-term debt.

During the year under review expenditures for construction and maintenance exceeded \$2,250,000. It is expected that considerably less will be spent in 1953.

In discussing future prospects, Foster reported that since the start of the current fiscal year, operations have been maintained without interruptions and at high levels. He also said that operating economies had been put into effect which "should help us to achieve more satisfactory results."

The consolidated statement of income of John Morrell & Co. and its domestic subsidiary for the 53 weeks ended November 1, 1952, follows:

Net sales and operating revenues.....	\$292,476,459
Costs:	
Livestock, produce, etc.....	\$219,256,312
Wages and salaries of employees....	32,426,352
Social security taxes on wages and salaries.....	634,190
Pensions and group insurance.....	723,964
Packages and supplies.....	17,362,445
Freight and express.....	14,679,495
Selling, general and administrative expenses.....	4,650,000
Provision for depreciation.....	1,329,786
Interest on debentures and notes..	711,041
State and local taxes.....	871,715
Federal tax on income.....	
Estimated reduction in federal income tax.....	(172,000)
	\$292,473,300
Income from operations.....	\$ 3,159
Proceeds of life insurance in excess of cash surrender value.....	186,300
Cash dividends received from English subsidiaries.....	99,496
Net income for the year.....	\$ 288,955
Estimated loss and expenses incident to flood, less federal income tax reduction of \$43,000 in 1952 and \$745,000 in 1951.....	40,351
Net income less flood loss transferred to income retained and invested in the business.....	\$ 248,604

Price Discrimination Bill

Senator McCarran has introduced a bill (S 540) which provides that a seller charged with violating the Robinson-Patman Act could defend his pricing by showing that the lower prices, or the difference in service, were provided to meet the price of a competitor or the services offered by a competitor.

Recent court decisions have held that the meeting of a competitive price is insufficient justification for a seller to provide different prices to different purchasers.

Liquidating Price Controls

The Office of Price Stabilization is working on plans for an orderly liquidation of price ceilings. However, price officials still see many detailed decisions to be made as to the timing and the sequence in which various commodities and industries will be freed of controls. Some feel that the entire controls structure will shortly disintegrate, now that the end-date is in sight.

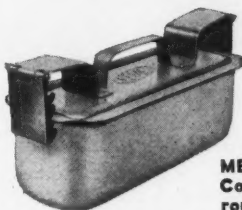
Small Business Bill

A bill providing for continuing the House small business committee (HRES 22) was cleared for floor action.

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● Production speeds can be increased... costs can be cut... and over-all quality improved with new MEPACO meat loaf equipment. The new MEPACO all stainless steel meat loaf mold has proven its superiority in its field.



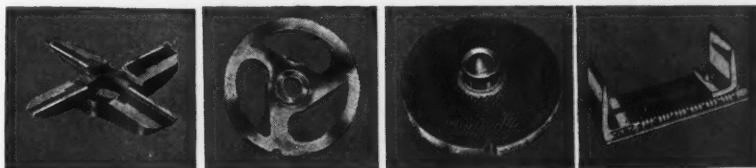
- SEE IT AT WSMFA CONVENTION
- BOOTH 6—Palace Hotel
- SAN FRANCISCO, FEB. 11-13

MEPACO #818 SSL STAINLESS STEEL MEAT LOAF MOLD. Container drawn of heavy gauge stainless steel, slightly rounded corners for ease of cleaning, forms a true shape loaf 12"x4"x4". Compact all stainless steel cover design permits 25 per cent additional capacity in cooking tank and chill trucks... an important saving. Nothing easier to clean than a MEPACO #818 SSL.

SPECO'S "OLD TIMER" SAYS: "SEE YOU IN SAN FRANCISCO"

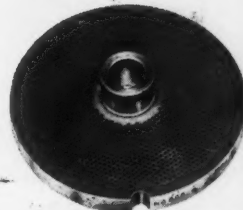
Pictured with SPECO's famed "Old Timer" is one piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

You'll find the "Old Timer" symbol of SPECO C-D quality—holding forth at the Palace Hotel. He'll demonstrate SPECO Triumph Knives and SPECO "V" hole plates, in all sizes and do a jig for you.



SAVE WITH SPECO KNIVES AND PLATES!

The world's foremost meat packers and sausage makers use and recommend SPECO C-D special purpose knives and plates. They know that continuous performance counts. They know the importance of top-quality production all the time. Pictured above is SPECO'S C-D CUTMORE—top quality knife in the low-priced field. Also two of 10 C-D Triumph special alloy reversible or solid hub plates. Available in wide range of styles and sizes for all makes of grinders. Guaranteed for 5 years! C-D SAUSAGE LINKING GUIDE (at right in strip) increases hand-linking speeds, cuts linking costs, improves product appearance.



SPECO "V" hole plates make very clean cuts. A plate without peer.



Meat Packers Equipment Co.

1226 FORTY-NINTH AVENUE

OAKLAND 1, CALIFORNIA



THE MEAT TRAIL

Hunter Named to Manage Columbus Packing Co.

J. I. Hunter has been appointed general manager of the Columbus Packing Co., F. W. Specht, president of Armour and Company, announced. Hunter succeeds A. L. Leonard, manager since 1939, who is retiring after 35 years with Armour. Hunter started at St. Joseph in 1933. He worked in several jobs before being made assistant provision manager at the Baltimore, Md., plant in 1939. He later was general manager of the Grand Forks, N. D., plant; then assistant manager at the Chicago plant. He became general manager of the Chicago plant, was transferred to a similar post at Oklahoma City and in 1951 returned to Chicago as assistant general manager of the pork division. He held this position until his new assignment.

Leonard started with Armour as provision man in the George st. branch house in Chicago in 1918. He held various assignments until 1929 when he became assistant general manager of the Spokane plant. He later managed the Armour Indianapolis, San Francisco, Milwaukee and Reading plants.

Morrell Appoints F. J. Torrence

Floyd J. Torrence was made advertising manager of John Morrell & Co., Ottumwa, Ia., succeeding the late A. C. Michener. Torrence, who has been with Morrell for nearly 23 years, has been assistant advertising manager since 1940.

New Armour Manager at Huron

L. R. Johnson has been appointed general manager of the Armour and Company Huron, S. D., plant, succeeding L. J. Endres, who is transferred to other duties. The announcement was made by F. W. Specht, president. Johnson has been on the general manager's staff at the Armour S. St. Paul plant. He began with the company as a student salesman at St. Paul. He was made plant sales manager there in 1949, and the next year joined the general manager's staff.

New Rath Ad Manager

Louis Schnuth, assistant advertising manager during the past year for Rath Packing Co., Waterloo, Ia., has been named advertising manager. He succeeds R. D. Cords, who has taken a similar position with C. A. Swanson & Sons, Omaha.

PERSONALITIES

and Events

OF THE WEEK

►Mike Chomicki, safety and fire protection chief, Hunter Packing Co., E. St. Louis, was reelected secretary of the industrial section of the East Side Council for 1953.

►Louis B. Dodd, 67, a retired employee of Armour and Company, died January 31 in Rockville Center, N. Y. He was 67. Dodd had 42 years' experience in the beef business when he retired in September 1951. At that time he was dressed beef department manager, Armour and Company, Chicago, and had been for many years. He began his career with Armour in 1906, starting in the accounting department. Three years later he transferred to the beef department. He is survived by his widow and a sister.

►Employees of Trunz, Inc., Brooklyn, who have 25 years service in the industry, were presented with gold wrist watches by Max Trunz, chairman. The event was celebrated with a luncheon at the employees' dining room.

►John H. McManus, 62, retired general manager of Swift & Company plants in Cambridge and Somerville, Mass., died January 27. McManus joined Swift in 1912 and was named manager of the above plants in 1936. He retired three years ago.

►The Greater Buffalo Associated Meat Industries held a dinner dance at the Buffalo Trap and Field Club, January 17, with nearly 200 attending. The affair was so successful it is planned to make it a yearly event. Arrangements were handled by Ed Maday of Joseph Malecki, Inc.; Ray Daigler of Danahy-Faxon Stores; Bob Dressel of C. J. D. Packing Co., and Sonny Tog of Tog Packing Co.

►Two veteran buyers on the Kansas City market retired February 1. They are Louis A. Fiquet of Armour and Company and Edward J. Birmingham of Swift & Company, both head cattle buyers for their companies. They were honored at a dinner at the Hoof and Horn Club, attended by more than 200 friends. Fiquet started with Armour in 1904 at Fort Worth and subsequently served in Buenos Aires, St. Louis, Indianapolis, Omaha, St. Joseph and Kansas City. Birmingham started with Swift in 1907 in Chicago. He was transferred to Kansas City in 1912 but returned to Chicago in 1914. For 14 years he was head of the calf



IN LINE WITH EXPANSION plans for canned meat operations, Krey Packing Co., St. Louis, Mo., acquired two plants in Belleville, Ill. One is the canning factory located at 2628 W. Main st., shown above. Krey had been operating it under long term lease. The other is a manufacturing plant at 93rd and Carbon st., which contains 100,000 sq. ft., with sufficient ground to expand to twice the present size. John F. Krey, II, president, said this expansion was made necessary by the tremendous public acceptance of their line of canned meats introduced late in 1949. The Krey line, distributed nationally, includes brown gravy with sliced beef, brown gravy with sliced pork, beef pie mix, canned pork shoulder picnics, canned spiced luncheon meat, chopped pork, brown gravy with chopped beef, chitterlings, pork stomachs and Salisbury steaks. Other products are being developed.



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buying department. Since 1937 he has been head buyer for Swift in Kansas City.

►**H. O. Mathews**, manager of transportation, Armour and Company, Chicago, was elected to a three-year term as a member of the board of directors of the National Council of Private Motor Truck Owners.

►**T. M. "Mike" Gallagher**, 56, one of the best known commission men at the Los Angeles Union Stock Yards, died recently. He suffered a heart attack while attending the National Western Stock Show in Denver. Gallagher was known to packers all over the Pacific Coast and Rocky Mountain region.

►The Oscar Mayer & Co. plant at Madison, Wis., in 1952 had its eighth successive year of improving accident frequency among employees, **P. Goff Beach, jr.**, plant manager, announced. Beach said there were only 33 lost time accidents last year during 9,500,000 work hours put in by 4,000 office and production workers. The number of accidents in 1951 was the same but the 1952 frequency rate was lower because the plant worked an extra million hours.

►**Martin J. Dittl**, 46, a salesman for the Donner Packing Co., Milwaukee, for several years, died recently.

►**James Smyth McCormick**, 84, a retired San Francisco meat packer, died recently.

►**Henry T. Quinn**, manager of the Sioux Falls plant, John Morrell & Co., was elected to the board of directors of the Northwest Security National Bank of Sioux Falls. He was recently appointed also to the advisory board of the University of South Dakota.

►Prompt action by firemen prevented spread of a blaze which started in the smokehouse of the **F. W. Fearman** meat packing plant in Hamilton, Ont., Canada.

►**John W. Long**, 67, office manager and accountant for the Maricopa Packing Co., Phoenix, died recently.

►Recently incorporated New York firms in the meat packing or meat wholesaling business include: Redi-Kosher Frozen Foods, Inc., Kings, N. Y., directors' address at 165 Broadway, New York city; Kenoza Veal Co., Kenoza Lake, Sullivan County; Villano Provision Co., Rochester, address, 901 Glide st.; Senick Associates, New York city, 1501 Broadway; Long Island Pork Stores, Farmingdale, N. Y., directors' address, 455 Cedar Lane, East Meadow, N. Y.; Lane Retail & Wholesale Meats, Kings, N. Y., address, 185 Montague st., Brooklyn; Pork, Incorporated, Queens, N. Y., address 84-1 Ninety-first ave., Woodhaven, N. Y.; Kissena Meat Mart, Queens, 32 Broadway, New York city, and Marzil Meat Co., Kings, 920 Eastern Parkway, Brooklyn.

►**Karl E. Pfizenmaier**, operator of a small slaughterhouse in Philadelphia for 30 years until he retired 10 years ago, died recently. He was 74.

F. H. Prince, One of Last "Financial Tycoons," Dies

Frederick Henry Prince, principal owner of the Chicago stockyards, a director and former chairman of Armour and Company, and a fabulous power in this country's finance and industry, died February 2 at Biarritz, France, after a brief illness. He was 93 years old.

Prince was the oldest member of the New York, Boston and Midwest Stock Exchanges. During his lifetime he owned or controlled 46 railroad companies. He was widely credited with having forecast the crash of 1929 and survived the depression with a fortune estimated at \$250,000,000. In the 30's he gained control of many failing firms in the Chicago stockyards, including Armour and Company.

Sometimes referred to as "Mr. Capitalist," Prince was outspoken in advocating "rugged individualism." He repeatedly asserted that under favorable conditions business, if left alone, would restore prosperity. He was convinced that every major advance in this country had resulted from free speculation and cautioned against curtailing it.

Prince started his career by establishing a brokerage firm in Boston. He began acquiring railroads and other interests. He bought into the Chicago stockyards and gained control in 1892. He started the Chicago Junction Railway, a belt that touches all railroads in Chicago and handles much of the livestock and dressed meat in this market. He was credited as the genius behind the Central Manufacturing District in Chicago, which now covers 800 acres.

Once his vast holdings were thriving, Prince gave increasing attention to sports, especially polo, hunting and yacht racing.

He is survived by two sons, **Frederick Henry Prince** of Old Westbury, N. Y. and **William Wood-Prince**, whom he adopted and who is president of the Union Stock Yard and Transit Co., Chicago; a grandson and two great-grandchildren.

Peet Expands During Year

A year-end report published in several Michigan newspapers briefly sketched **Peet Packing Co.**'s 1952 operations and future plans. Tonnage of products handled by the company during 1952 was up but dollar sales were down because of lower prices. Profits also declined. During the year the company added a third plant, that at Grand Rapids, to the two it has operated for many years—Chesaning and Bay City.

Peet began operations at the turn of the century under the direction of the late **G. M. Peet**. The firm was incorporated in 1920. **Harley Peet**, the son of the founder, is the present head of the firm. Three of his sons are active in the business—**Douglas, Mills and Harley, jr.**

MERCHANDISING

TRENDS AND IDEAS

Packages Must Protect Product, Stir Impulse Buying, Packers Told

The proper package for meat in today's "mass display era" must meet several qualifications, Robert A. Miller, midwestern sales manager, Cryovac Division, Dewey and Almy Chemical Co., told a group of food technologists.

First, it must increase the attractiveness of the product, stir impulse buying and increase sales volume.

Second, it must extend shelf-life.

Third, it must protect and maintain quality to secure repeat sales.

Fourth, the package must be virtually impervious to air and moisture, weight loss, mold growth, discoloration and other factors which cause excessive rewrapping and spoilage.

Fifth, it must stand up under handling in packing and shipping and by customers.

Six, it must be easily and attractively imprinted with the brand name.

Seven, it must protect the product for longer periods to achieve necessary extension of markets and higher volume.

Brought about by the postwar inflation, the mass display technique is proving the best answer to successful operations in the meat industry, he declared, as it has in the food industry generally. Meat men, he said, like other food producers, must realize that the retailer no longer has the employees to sell his

products. Hence the products must sell themselves.

"They will sell themselves," Miller stated, "if they are properly packaged for mass display."

Biggest Television Meat Promotion Starts Feb. 9

A city-wide meeting of St. Louis retail meat dealers at the Statler hotel on Monday night, February 9, addressed by Augie Ring, jr., meat specialist of the National Live Stock and Meat Board, will officially open the Board's "New Ways With Meat" campaign. This campaign will be conducted for the next 16 weeks.

At this meeting, retailers will be given a preview of the series of televised meat lecture-demonstrations to be presented daily by Ring from February 10 to 13 inclusive, on station KSD-TV. They will also be advised as to how they can "tie in" with this program by displaying the meat cuts featured on television and by calling the attention of their customers to the TV show.

The campaign moves from St. Louis to Kansas City, Mo. and Columbus, O., where programs will be conducted during the week of February 16. Cincinnati is on the schedule the week of February 23, and on the week of March 2, Louisville, Ky.

In addition to Ring, Vernon E. Bigler and William E. Olson of the board's merchandising staff are engaged in this nationwide educational meat activity.



HERE'S HOW Peter Eckrich & Sons reportedly increased sales of its Polish style sausage 20 per cent. It replaced a paper band circling the sausage with a printed cellophane wrapper, made by the Dobeckmun Co., Cleveland, and merchandised the new package. The packer is located in Fort Wayne, Indiana.



HORMEL IS turning out a product it hasn't made since the war and the tin restriction order. But the new Spaghetti and Meat Balls is said to have more beef and pork trimmings than its predecessor, plus a tastier sauce. It is being tested first in New England.



Stunts, Gimmicks Focus Attention on New Bacon

A unique promotional campaign introduced the new Hickory Hill brand bacon in St. Louis. A dinner was staged for grocerymen and home economists. Bacon was served in every course and used in table decorations. For five days pitch-men boarded busses, extolled the merits of the product and passed out 1-lb. samples to passengers. A magician drove through the downtown area, blindfolded and masked, following the aroma of cooking bacon on a truck. Trucks were outfitted with stoves and hostesses served hot samples of bacon in all major shopping centers (photo, lower left.)

The St. Louis Independent Packing Co.'s new product is a departure from the postwar trend of thinner sliced quick-cure bacon and a return to the thicker slices. The package (left) is a radical change. It is square, with a cellophane window, and is said to have the advantage of saving space and being easy to handle at both the packer and retailer levels. It was designed by Gardner Advertising Co., St. Louis.



FOOT-LONG NOVELTY franks are being merchandised by Grand Taste Packing Co., Los Angeles, as "that something new and different that salesmen and supermarkets are always looking for." Written on a ruler printed the length of the package are suggested uses for the sausage when cut in various sizes. Milprint, Inc., Milwaukee, designed and printed this unusual package.

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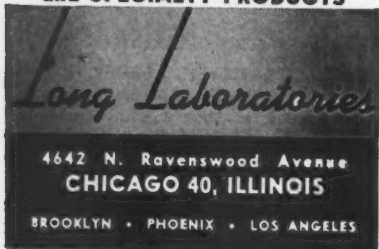
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Many States Seeking To Raise Benefits in Workmen's Compensation

Bills proposing increased workmen's compensation benefits were introduced in the legislatures of at least 26 states during the first month of the 1953 sessions, a survey of reports from state capitals reveals.

States in which such measures were proposed, in a number of instances with gubernatorial or other strong backing, include California, Colorado, Connecticut, Idaho, Indiana, Iowa, Kansas, Maine, Maryland, Massachusetts, Minnesota, Montana, Nebraska, New Jersey, New York, North Dakota, Ohio, Oregon, Pennsylvania, South Carolina, South Dakota, Tennessee, Texas, Utah, West Virginia and Wyoming.

Broadened coverage of workmen's compensation laws has been proposed in Colorado, Idaho, Kansas, Montana, New York, Oklahoma and Wyoming. Bills aimed at more effective administration or other changes in workmen's compensation laws have been introduced in a number of other states, including Idaho, Maryland, Massachusetts, Michigan, Ohio, Rhode Island, South Carolina, Texas and Utah.

Bills pending in California include proposals to raise maximum weekly workmen's compensation benefit payments from \$30 to \$40.

Occupational disease law changes proposed in Colorado would give the courts the responsibility of determining whether an illness is the result of a person's employment conditions, where the disease is unlisted in state laws. Another Colorado bill would reduce the waiting period before payment of compensation from 30 days to one week and prohibit payments for partial disability when a worker can continue on the job. Other Colorado bills would raise employer's liability for medical and hospital services from \$500 to \$1,000 and for funeral services from \$125 to \$150.

Workmen's compensation bills pending in Connecticut include a proposal to boost maximum weekly benefits to \$40.

All occupational diseases or infections, rather than specified diseases as at present, would be made compensable under a pending Idaho bill. Another Idaho bill would increase the workmen's compensation burial allowance from \$200 to \$350. Other proposed Idaho legislation would increase from \$10,000 to \$14,000 the total payments to the widow of a deceased worker under the workmen's compensation law and would boost maximum weekly benefits from \$28 to \$50.

An Iowa bill would increase maximum weekly workmen's compensation benefits from \$28 to \$30.

Governor Arn of Kansas called for enactment of a "realistic occupational disease amendment to the workmen's compensation act." He also asked for

consideration of higher weekly benefits.

Governor Cross asked Maine lawmakers to enact legislation to promote greater industrial safety and to revise the present benefit schedule for death or injury under the state workmen's compensation law.

Occupational diseases would be brought under the Montana workmen's compensation law, with the same scale of benefit payments as for industrial accidents, under a pending bill. Other Montana measures include proposals to raise maximum benefits to \$35 a week, increase funeral benefits from \$240 to \$300, and medical payments to a maximum of \$1,500.

An increase in New Jersey maximum workmen's compensation benefit rates in death cases from \$23 to \$30 per week was advocated by Governor Driscoll. The \$30 maximum benefit is already paid for partial permanent disability. New Jersey CIO groups propose an increase in maximum benefits to \$50 weekly for single workers and \$5 additional for each dependent up to four for workers with families.

New York's legislature, as usual, is flooded with bills to liberalize and broaden the state workmen's compensation law. Meanwhile, employers are seeking legislative changes to bring them relief from what they claim are excessive costs under the present program.

Governor Lausche asked Ohio lawmakers to consider upward revision of workmen's compensation rates, and legislation to bring old weekly awards into conformity with present levels. He also urged the enactment of legislation authorizing workers suffering with occupational disease to appeal direct to courts as do other injured workmen.

Enactment of legislation to include occupational disease under the coverage scope of the Oklahoma workmen's compensation law has been recommended.

An increase in Pennsylvania maximum workmen's compensation and occupational disease law benefits to \$35 a week is being sought by the State Federation of Labor.

Doctors Find Meat Keeps Babies in Better Health

Babies fed meat catch fewer colds, research by two Chicago doctors indicates. Drs. Howard M. Jacobs and George S. George said that in two years of study they found babies whose diets included meat had 40 per cent fewer infectious illnesses. Most of the illnesses observed were respiratory.

Babies were studied for two to six months, with 133 receiving regular hospital diet and 170, the diet plus supplements of commercially prepared strained and chopped meats. The doctors, who are in the pediatrics department, Stritch School of Medicine, Loyola university, made their report in the medical journal, *Pediatrics*.

Rail Beef Dressing

(Continued from page 15)

unit is transferred to a rod which enters the trolley between the frame and wheel. The trolley rides on this rod and is pushed by the finger conveyor to a drop off point where the shackle and trolley descend through a spiral shell and come out at shackling level. The spiral is enclosed in a steel shell to prevent the shackle from whipping and injuring personnel.

When the suspension of the animal has been transferred to the skinned-out right leg, the next butcher skins the left leg to the knee and again breaks it with a power saw. At this point on the dressing conveyor there is a rail stop. When he has skinned the leg, the butcher opens the stop and allows the carcass to move under the finger section of the main conveyor. The next butcher skins out the shank of the left leg and butts the left side to a level just below the tail. He also inserts a trolley hook into the gam of the left leg and engages the trolley on an auxiliary rail which is slightly below the main dressing rail. At a point beyond the work station, the auxiliary rail rises to the level of the main rail and bleeds into it via an automatic switch. Again the conveyor makes a right angle turn, passes the front legger's station, and then makes another right angle turn, doubling back upon itself.

After a butcher working at floor level has skinned out the front feet, the carcass moves to the flanker. He is the first of the butchers to use the me-



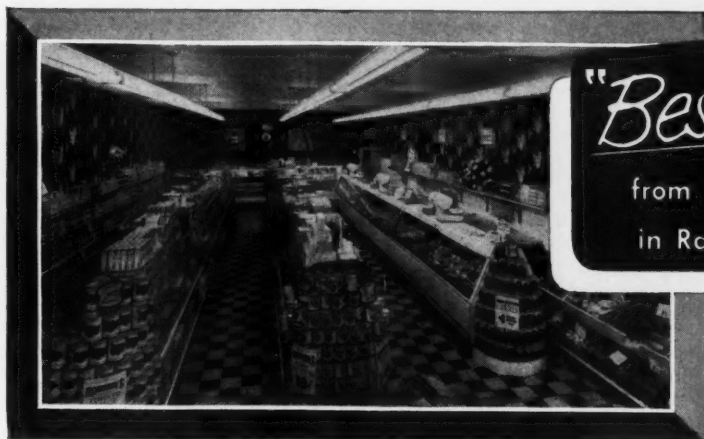
Discussing beef-on-a-rail in the blueprint stage are: Herbert Liebmann, jr., plant engineer; Theodore Flagstad, and Garret Veldhuizen, maintenance engineers.

chanical skinning knife in the dressing operation. He rips the carcass open and clears out the brisket. To facilitate his work, this butcher has a hydraulically operated work platform which he adjusts for maximum convenience. At the next work station, which is on a fixed platform about 3 ft. above floor level, one workman rims out the flanks while a second butcher removes the pizzle and also cuts the aitch bone with an air-powered aitch bone cutter. The cutter maintains positive air pressure until the cut has been completed when the blade moves back automatically into neutral. At the next station two butchers work simultaneously on the carcass. The workman on the high platform skins out the hide with a mechanical knife from the back side of the flank area and the round, completes the butting operation and starts

part of the backing. At the same time the butcher on the floor clears the rosettes with a mechanical knife. (It was observed that the top butcher cut out with his mechanical knife some of the minor surface bruises.) Under the rail system the hide is never in the way of the butcher and he is always in an upright position with maximum visibility for his job. (Readers of the earlier NP article on rail dressing at Canada Packers will note that the Liebmann work sequence differs somewhat. Liebmann management believes its set-up results in better work breakdown and flow.)

While the floor level butcher skins out the neck, shoulder, and rosette sections, the worker on the upper platform prepares the tail for the automatic tail pulling operation. He cuts the tail at about 4 in. from the tip and skins out the bone. He then takes the freed hide and ties it around the cross-bar head of the pneumatic tail puller. The end of the tail is held with a clamp while the workman actuates the tail puller with his foot. On its downward stroke the tail is skinned out and the hide is pulled down the back about 14 in. The same butcher also drops the bung which he frees prior to the tail skinning.

After the dressing conveyor makes another left turn it continues on the last of its three main flights, all of which are parallel and in close proximity with each other. The whole layout takes a minimum of space. There are no gaps as there are in the conventional beef bed layout between the pritch plate and the half hoist position

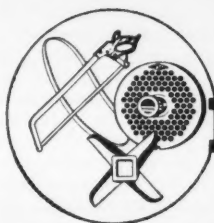


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and between the beds themselves.

At the first station on the last flight "Gorgeous George," the automatic hide puller, performs its work. The tasks of rimming, siding, and backing, formerly difficult knife operations, are now performed by a worker who puts the hide puller through its paces by means of pneumatic control levers at the front of the machine. The machine is mounted on its own track and its forward movement is synchronized with that of the main conveyor. Features of the automatic hide puller include:

1. A traversing cylinder which permits the unit to follow the carcass until the operation has been completed, returning to position for the next carcass. The whole unit moves within its upper and lower track.

2. Twin cylinders with air-powered pistons are located on each side of the carcass and do the actual pulling. A smaller cylinder which operates the hide gripper is attached to the end of these cylinders. This arrangement reduces the amount of pressure needed to hold the hide and eliminates cracking. After positioning the carcass for the machine, the operator opens the gripper jaws operated by the cylinders, places the hide in them and closes the jaws. This is the extent of the operator's work outside of activating the cylinders in proper sequence.

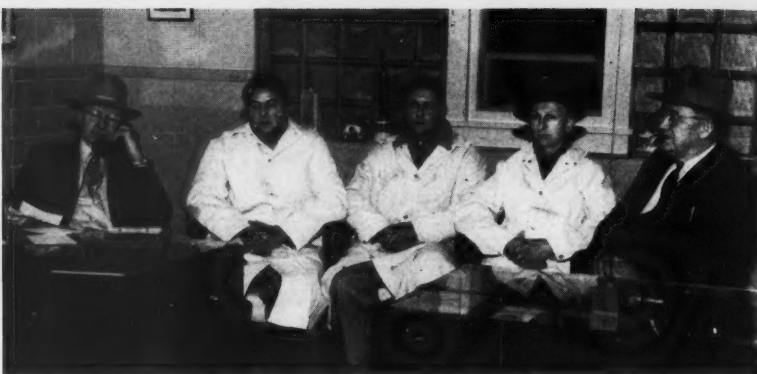
3. Another air cylinder and piston, controlled by the operator, provides support for the carcass while the pulling cylinders are in action.

4. A pair of roller type radial arms permit a change in the direction of the "pull" according to the size of the carcass. These arms can be adjusted to cattle of any size, expanding for the heavier cows and contracting for the smaller steers.

In actual operation the puller cylinders are first activated and they pull the hide free from the carcass which is braced against the back support. When the puller cylinders do their complete work, the radial arms are activated and hold the carcass in center position but travel backward in unison with the forward thrust of the back support cylinder. Since the gripper jaws hold the hide firmly in position, this forward movement of the carcass frees more of the hide.

5. An air motor which raises and lowers the complete unit according to the length of the carcass. As the unit is moved upward for the smaller carcasses, a limit switch is tripped which restricts the pull of the twin cylinders and the thrust of the back support. This action is automatic with the carcass positioning and prevents any damage to light weight cattle. The actual hide freeing cycle takes about 15 seconds. When the pulling operation is completed all the arms are released as one and the unit returns to its home station ready for the next carcass.

At the next station, which is on a platform slightly lower than the hide pulling unit, the brisket bone is sawed



Shown left to right are Liebmann plant officials: Herbert C. Liebmann, sr., secretary-treasurer; Les Lesparance, cold storage manager; Leonard C. Liebmann, sales manager; Bernard Liebmann, livestock buyer, and Leonard E. Liebmann, president.

with a saw equipped with a paunch guard and a self-sterilization attachment. At the same time the backer drops the hide from the back.

At the final station of the rail dressing system proper, the hide is freed from the neck cord and dropped down a hide chute.

The carcass continues to the eviscerating conveyor where the viscera are removed and separated and B.A.I. inspection is performed. The separated parts are chuted to respective work locations. The main dressing conveyor and the viscera table are both driven by a 15-h.p. electric motor. The chain and table are synchronized. The eviscerated carcass goes to the splitting station where two operators split the carcasses with power saws. The cattle are finished in the conventional way.

Dressing work is designed only to remove as much hide as is necessary for the hide puller to perform its work. Obviously, any work which the hide puller can do is wasted effort if performed by the butchers.

In commenting on the efficiency of the hide puller with various carcass finishes, Charniak states the machine does a better job with animals of good finish. Apparently the fat does not hold the hide as firmly as muscle.

While the Liebmann dressing chain is approved for 75 head per hour, at which rate it will travel 5 ft. per minute, it can be adjusted for greater production. The size of the crew is governed by the number of cattle handled and can be expanded to handle a greater production. With the present layout at the time of the NP visit, the chain was handling 50 head per hour.

Herbert, jr., states that the space allocated to each is two and a half times normal. Not only does this allow for expansion but in normal operation gives each butcher some leeway. Cattle are not all the same and it may take a little longer to perform a given operation on one than on another. With the extra space each worker has a safety margin for the occasional difficult task without the danger of falling behind.

The plant carries spare parts for all

saws. Unless the replacement parts are on hand the whole conveyor would be slowed. For the brisket saw the packer has a standby saw.

As was stated at the very beginning of this article, Liebmann feels there are areas in which improvement can be made. Specifically it is planned to provide movable work platforms for the backer, shoulder, and neck skimmers and the carcass splitter. In like manner several portable hoists will be strategically located to handle any eventuality.

In the initial stage of changeover the packer has experienced a scored hide percentage higher than under the previous operations. However, in the short two-week period of operations, this percentage already has been reduced 60 per cent, and management firmly believes that familiarity with the new tools will eventually lower the seconds substantially below the previous plant experience.

Management affirms all the advantages claimed for the new system. There is no stooping. Each butcher works at the ideal level both for productivity and proper hide takeoff. There is no dead work of dropping and lifting. Carcasses are mechanically handled. Each worker's station is fixed and the work comes to him in a controlled pattern. It also centralizes responsibility in hide takeoff, for each man handles a specific section of each carcass. Through use of portable tools, the system has removed many of the difficult jobs of the conventional beef-kill floor. With the incorporation of mechanical knives it has increased the flexibility of worker performance.

Equipment credits: The whole of the Can Pak beef rail dressing system, with its three conveyor systems, eviscerating conveyor and the hide puller, were furnished by Globe Co., Chicago. Globe also furnished the dehorning, the aitch bone cutter and the mechanical skinning knives. The brisket cutter was supplied by Kentmaster Manufacturing Co., Los Angeles. The carcass splitting saws were furnished by Best & Donovan, Chicago.

Begin Eastbound Rate Case Hearings

Further hearings on the eastbound rail freight rate cases on fresh meat, recently consolidated with similar cases on livestock, started in Chicago, February 3, under ICC Examiner Dischman.

Fresh meat complainants, most of whose testimony had been put in at a hearing several months ago, introduced only one witness, Maurice Lanthier of Cudahy Packing Co., who testified on operating conditions for fresh meat hauls from midwestern to eastern points.

Rail carriers' fresh meat testimony is expected to be concluded this week and livestock complainants will start next Monday.

At the conclusion of the testimony of livestock complainants and intervenor, it is expected that the railways will ask several months to prepare their livestock defense.

Packinghouse product cases recently filed have not been consolidated with the fresh meat and livestock cases but will be heard separately at an indefinite time in the future.

Cooking Garbage Only Hope for VE Control: USDA

Veterinarians of the Department of Agriculture believe that vesicular exanthema disease in hogs will be a chronic problem until all garbage fed to hogs is cooked and all garbage feeders are licensed.

There is urgent need for improving state disease control programs. Recent outbreaks of livestock and poultry diseases showed that few states have adequate legislation to cooperate fully with the federal government in dealing with livestock diseases, the USDA veterinarians contended.

AMI Ads Deal With Meat and Heart Disease

The American Meat Institute has sent its members proofs of four advertisements based on a booklet recently published by the American Heart Association. The book deals primarily with meat in weight reduction diets in heart and related diseases and with low-sodium diets. Two of the ads will appear in professional journals and the other two in *Today's Health*, which has a wide circulation among non-professional individuals.

Asks Action on Support Bill

Senator Stennis has called for immediate passage of a bill (S 481) extending for at least three years beyond 1954 the mandatory 90 per cent of parity price supports for basic farm commodities. He said lack of a positive commitment by the new administration is undermining the farm price situation.

German Packer 'Amazed' at Meat Industry Here

To John Marhoefer, president of the Marhoefer Packing Co., Chicago, the twin towering smokestacks he glimpsed while motoring through the small Bavarian village of Thannhausen seemed out-of-place in their rustic setting. In answer to his question a passing villager explained, "fleischwerke," and Marhoefer decided to visit the German meat plant to see how it compared with his own unit in Chicago and other American establishments.



KIENINGER

Management of the plant was at first doubtful of his intentions and only opened the doors after a lengthy cross-examination and a good look at his American car. The Zimmermann plant, which Marhoefer toured, is one of the largest in Europe and slaughters 1,000 hogs and 400 cattle per week to support its sausage and canned meat operations. It employs more than 500 persons.

Marhoefer found that many of the operations in the plant were being performed manually and that there

were no table top or overhead finger conveyors. Marhoefer showed the management of the Zimmermann plant a movie of the hog killing operations at his firm's unit in Muncie. The viewers were amazed and Fritz Kieninger, general manager, asked if he might visit Marhoefer and inspect his operations.

Months passed and the visit to the German plant became an item of occasional reminiscence on the part of Marhoefer. Recently, however, an employee of the Chicago meat processor brought him Kieninger's card with the remark that it was probably some German sausage maker looking for a job. Amused at the similarity of the receptions, Marhoefer welcomed his visitor from Bavaria and acted as a guide.

Kieninger expressed amazement at the great degree of mechanization he noted in meat canning and sausage manufacturing operations. The extent of the fresh meat trade also surprised him. In Germany, packers supply only about 5 per cent of the fresh meat sold, with local government slaughter houses and butchers furnishing the balance. A corollary to the scattered and small scale slaughtering operations is the absence of stockyards as they are known in this country. The visitor was surprised by the magnitude of the Chicago Union Stock Yards.

Cost of Living Index Being Revised by BLS

President Eisenhower has instructed the Bureau of Labor Statistics to resume compiling and publishing the old series Consumer's Price Index through June 30, 1953, along with the revised index which is to be issued first at the end of February, for January 1953.

The principal changes in this index were summarized by the BLS as follows: 1) Modernizing the "market basket" priced for the index, to reflect today's buying patterns of city wage and salary workers; 2) Increasing number of items priced from about 225 to 300; 3) Expanding the cities priced, and 4) Changing the base period from 1935-39 equals 100 to 1947-49 equals 100, in agreement with the Bureau of the Budget's recommendations for federal statistics. This change was made a year ago in the wholesale price index.

The "cost of living" index has taken on new significance as a result of its use in important collective wage agreements.

Retail Dealers Convention

The sixty-eighth annual meeting of the National Association of Retail Meat and Food Dealers will be held at the Waldorf-Astoria hotel, New York city, August 2 to 6, 1953.

DiSalle Suggests Agency To Keep Watch on Country's Economic Needs

Michael V. DiSalle, economic stabilizer and former price stabilizer, in his swan-song report, called for a permanent Economic Stabilization Commission to study and report on the nation's needs in economic controls, providing nonpolitical guidance as to when they should be imposed and removed. He rejected indirect controls on credit and government spending as inadequate.

DiSalle implied that those who oppose use of direct price and wage controls as interference with the free economy are not sincere in this because the same groups favor other government programs which are designed to support prices received by farmers and other sellers. He asserted that so-called indirect controls may interfere more seriously with free interplay of economic factors than direct controls.

New Pard Promotion

Swift & Company has announced a national promotion for canned Pard and Pard Dog Meal, built around a premium offer of the new Curry-Comb dog brush. Swift salesmen will tie in with a 70,000,000 magazine circulation February-March advertising campaign.

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NEW TRADE LITERATURE

Moving Material by Gravity Conveyors (NL 36): Four lines of gravity conveyors which are highlighted in a new bulletin include: Standard roller conveyor, light duty units, staggered wheel conveyors and side wheel conveyors. Blueprints, engineering specs and sizes are given for each conveyor. Accessories are also described, including roller, staggered wheel and side wheel 90-deg. turns, side wheel hand and left hand switches with straight through sections, two- and three-way switch intersections and automatic diverters.—Food Machinery and Chemical Corp.

Rotary Steam Tube Dryers (NL 40): The construction, application and operation of equipment for the drying of packinghouse tankage and other organic materials is described in a new, smartly illustrated bulletin. The rotary dryers use dry saturated steam as the heating medium. Material is fed continuously into one end of the dryer cylinder through a stationary throat piece and is heated by flowing and tumbling in direct contact with the steam tubes while a slow current of air passes through the dryer cylinder to absorb and carry off evaporated moisture in the form of water vapor.—Louisville Drying Machinery Unit, General American Transportation Corp.

Helical Gear Drivers (NL 43): The advantages, fields of application and correct selection of helical gear drives are discussed in a new, illustrated booklet. Full-page cross-sectional views show in detail the design and construction features of both the double and triple reduction types. According to manufacturer, the right drive for any application can be chosen readily from the booklet because horsepower ratings for all drives, in all ratios for various input speeds, are shown in tabular form.—Link-Belt Co.

Keeping Pipe Lines Clean (NL 45): A new folder tells the many uses of mechanical purifiers for removing dirt particles, gunk and other entrainment in pipelines and equipment. Cutaway views show the installation of purifiers in 14 different applications. Information is given on the types of entrainment likely to be found in the various vapors and gases.—V. D. Anderson Co.

Mechanical Cure Injection (NL 44): A new brochure offers information on a machine that injects cure into pork products. Production features, space requirements, and mechanical details are discussed.—The Cincinnati Butchers' Supply Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (2-7-53)

Name.....

Street.....

City.....

Meat Production Off 10% As Growers Check Shipments To Market

PRODUCTION of meat under federal inspection for the week ended January 31 continued downward as producers restricted marketings of livestock in an effort to check declining prices in meats and the live lamb market. Receipts of all classes of meat animals were down at the 20 principal markets.

months. Hog slaughter declined seasonally, and for the fifth consecutive week ranged below the year before. The reduction in sheep kill followed declines in the live lamb trade, but stood appreciably above the year before.

Cattle slaughter dropped to 287,000

in 10,400,000 lbs. of meat compared with 10,600,000 the previous week and 8,900,000 lbs. a year ago.

Hog slaughter numbered 1,272,000 head compared with 1,471,000 the previous week and 1,492,000 a year ago, resulting in 171,000,000, 200,100,000 and 200,100,000 lbs. of pork for the three periods under study. Lard stocks from the week's hogs amounted to 48,300,000 lbs. compared with 54,400,000 lbs. the week before and 57,700,000 lbs. last year.

Slaughter of sheep and lambs was reduced to 289,000 head from 306,000 the preceding week but out-scored last year's 244,000-head kill. Production of lamb and mutton for the three weeks was 14,200,000, 15,000,000 and 12,100,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 31, 1953, with comparisons

Week ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Jan. 31, 1953	287	161.0	97	10.4	1,272	171.0	289	14.2	357
Jan. 24, 1953	301	168.3	99	10.6	1,471	200.1	306	15.0	394
Feb. 2, 1952	228	129.3	79	8.9	1,492	200.1	244	12.1	350

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Jan. 31, 1953	1,010	561	195	107	243	134	103	49	15.6	48.3
Jan. 24, 1953	1,010	559	195	107	245	136	102	49	15.1	54.4
Feb. 2, 1952	1,016	567	199	113	247	134	104	50	15.7	67.7

The U. S. Department of Agriculture estimated total output of meat at 357,000,000 lbs., or 10 per cent less than the 394,000,000 lbs. of the week before. Production dropped to within 2 per cent above the 350,000,000 lbs. a year ago, after holding for over a year considerably above the year before.

Barring holiday periods, slaughter of cattle was the smallest in several

head from 301,000 the previous week, but stood above the 228,000-head kill of the same week, 1952. Production of beef amounted to 161,000,000 lbs. as against 168,300,000 lbs. the preceding week and 129,300,000 lbs. last year.

Slaughter of calves dropped slightly to 97,000 from 99,000 the week before, but stood above the 79,000 killed last year. As veal, the week's kill resulted

MINUS MARGINS ON ALL HOGS SMALLER THIS WEEK

(Chicago costs and credits, first two days of week)

Lower pork prices tended to reduce hog cutting margins the past week, but a drop in live rates countered the tendency, and as a consequence, values on all three classes of hogs improved slightly. Minus factors of the previous week were all reduced.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live	Price per wt. lb.	per cwt. alive	per cwt. fn.	yield	Pct. live	Price per wt. lb.	per cwt. alive	per cwt. fn.	yield	Pct. live	Price per wt. lb.	per cwt. alive	per cwt. fn.	yield
Skinned hams	12.7	47.7	\$ 6.06	\$ 8.64	12.7	47.0	\$ 5.97	\$ 8.32	13.0	46.0	\$ 5.98	\$ 8.33		
Picnics	5.7	29.2	1.69	2.37	5.5	27.7	1.52	2.13	5.4	28.5	1.54	2.11		
Boston butts	4.3	34.3	1.48	2.10	4.1	34.5	1.41	2.00	4.1	34.5	1.41	1.97		
Loins (blade in)	10.2	37.2	3.79	5.43	9.9	36.5	3.61	5.07	9.7	37.2	3.61	5.00		
Lean cuts			\$12.99	\$18.54			\$12.51	\$17.52			\$12.54	\$17.41		
Bellies, S. P.	11.1	35.5	3.94	5.64	9.6	33.2	3.19	4.48	4.0	25.0	1.00	1.35		
Bellies, D. S.					2.1	21.0	.44	.63	8.6	21.0	1.81	2.52		
Fat backs					3.2	5.2	.17	.23	4.6	6.3	.29	.40		
Plates and jowls	2.9	10.8	.31	.45	3.1	10.8	.33	.45	3.5	10.8	.38	.52		
Raw leaf	2.3	7.1	.16	.23	2.2	7.1	.16	.23	2.2	7.1	.16	.23		
P.S. lard, rend. wt.	13.9	7.0	.97	1.39	12.4	7.0	.87	1.21	10.4	7.0	.73	1.02		
Fat cuts and lard			\$ 5.38	\$ 7.70			\$ 5.16	\$ 7.23			\$ 4.37	\$ 6.07		
Spareribs	1.6	33.2	.53	.76	1.6	27.0	.43	.62	1.6	21.0	.34	.46		
Regular trimmings	3.3	18.2	.60	.85	3.1	18.2	.56	.76	2.9	18.2	.53	.75		
Feet, tails, etc.	2.9	7.7	.15	.22	2.0	7.7	.15	.22	2.0	7.7	.15	.22		
Offal & misc.			.50	.70			.50	.69			.50	.68		
TOTAL YIELD & VALUE	70.0	\$20.15	\$28.77	71.55	\$19.31	\$27.04	72.0	\$18.43	\$25.59					
Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs			\$19.03		Per cwt. fn.		\$18.82		Per cwt. fn.		\$18.44		Per cwt. yield	
Condemnation loss			.10				.10				.10			
Handling and overhead			1.27				1.10				.09			
TOTAL COST PER CWT.			\$20.40	\$29.14			\$20.02	\$28.00			\$19.53	\$27.12		
TOTAL VALUE			20.15	28.77			19.31	27.04			18.43	25.59		
Cutting margin			—\$.25	—\$.37			—\$.71	—\$.96			—\$ 1.10	—\$ 1.53		
Margin last week			— .65	— .94			— .77	— 1.04			— 1.26	— 1.74		

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended January 31, increased 10 per cent above stocks reported on January 17, according to the American Meat Institute. Total pork stocks at 436,100,000 lbs. compared with 394,900,000 lbs. on January 17. A year ago these holdings were reported at 503,000,000 lbs. and the comparable date, 1947-49 average at 429,900,000 lbs.

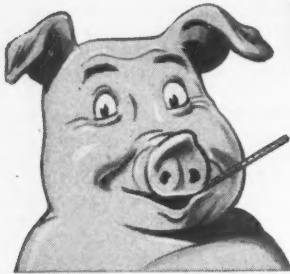
Total lard and rendered pork fat holdings amounted to 157,500,000 lbs. against 139,000,000 lbs. two weeks before and 93,500,000 lbs. a year ago. The two-year average was 167,100,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks earlier, last year, and 1947-49 average.

	Jan. 31 stocks as Percentages of Inventories on		
	Jan. 17 1953	Jan. 26 1952	1947-49 Av.
BELLIES:			
Cured, D. S.	113	104	96
Cured, S. P. & D.C.	103	74	60
Frozen-for-cure, regular	160	308	...
Frozen-for-cure, S. P. & D.C.	102	73	118
Total bellies	104	78	93
HAMS:			
Cured, S. P. regular	112	100	39
Cured, S. P. skinned	114	85	87
Frozen-for-cure, regular	114	96	114
Frozen-for-cure, skinned	125	90	98
Total hams	119	90	98
PICNICS:			
Cured, S. P.	112	117	109
Frozen-for-cure	114	119	171
Total picnics	114	118	143
FAT BACKS:			
D.S. CURED	104	106	88
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	105	69	39
Cured, S. P.	99	77	400
Total cured	100	75	122
Frozen-for-cure, D.S.	92	92	11
Frozen-for-cure, S. P.	116	90	113
Total other	108	84	78
BARRELED PORK	92	120	67
TOT. D.S. CURED			
ITEMS	100	102	86
TOT. FROZ. FOR D.S. CURE	137	100	44
TOT. S. P. & D.S. CURED	108	82	78
TOT. S. P. & D.S. FROZ.	110	85	121
TOT. CURED & FROZEN-FOR-CURE	110	86	97
FRESH FROZEN			
Loins, shoulder butts and spareribs	115	82	122
All other	111	90	131
Total	113	89	126
TOT. ALL PORK MEATS	110	87	101
RENDERED PORK FATS	87	87	55
LARD	114	171	95

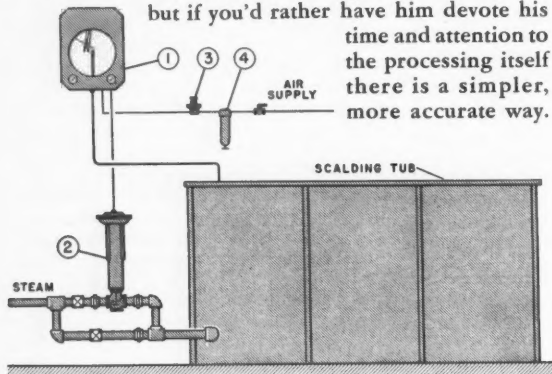
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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Feb. 3, 1953
Prime, 600/800	46½ @ 47½
Choice, 500/700	38½ @ 40
Choice, 700/800	38 @ 40
Good, 700/800	32½ @ 33
Commercial cows	25½ @ 26
Can. & cut.	28½
Bulls	31½

STEER BEEF CUTS

Prime:	
Hindquarter	63.0 @ 65.0
Forequarter	36.0 @ 39.0
Round	50.0 @ 53.0
Trimmed full loin	90.5 @ 93.0
Flank	8.0 @ 10.0
Regular chuck	38.0 @ 40.0
Forshank	12.0 @ 16.0
Brisket	28.0 @ 31.0
Rib	73.0 @ 75.0
Short plate	16.0 @ 18.0

Choice:	
Hindquarter	48.0 @ 50.0
Forequarter	33.0 @ 36.0
Round	48.0 @ 50.0
Trimmed full loin	83.0 @ 85.0
Flank	8.0 @ 10.0
Regular chuck	36.0 @ 40.0
Forshank	12.0 @ 16.0
Brisket	28.0 @ 31.0
Rib	43.0 @ 45.0
Short plate	16.0 @ 18.0

BEEF PRODUCTS

Tongues, No. 1	33 @ 35
Brains	5½ @ 6
Hearts	15½ @ 16
Livers, selected	57 @ 61.70
Livers, regular	40 @ 41
Tripe, scalded	5 @ 5½
Tripe, cooked	6 @ 6½
Lips, scalded	5½ @ 6
Lips, unscalded	4½ @ 5
Lungs	4½
Melts	5½
Udders	5 @ 5½

BEEF HAM SETS

Knuckles	49 @ 50
Insides	47 @ 48
Outsides	49 @ 50

FANCY MEATS

Beef tongues, corned	37 @ 38
Veal heads, under 12 oz.	69 @ 71
12 oz. up	76 @ 79
Calf tongues, under 1½	26
1½-2	25 @ 31
Ox tails, under ¼ lb.	22.00 @ 24.00
Over ¼ lb.	22.00 @ 24.00

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	53 @ 61½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56 @ 64
Hams, skinned, 16/18 lbs., wrapped	52 @ 59
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 62½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	52½
Bacon, fancy square cut, seedless, 12/14 lbs.	
Bacon, No. 1 sliced, 1-lb. open-faced layers	44 @ 44½
	52 @ 58½

VEAL—SKIN OFF

Carcass (L.c.l. prices)	
Prime, 80/110	53.00 @ 56.00
Prime, 110/150	53.00 @ 56.00
Choice, 80/110	53.00 @ 56.00
Choice, 110/150	53.00 @ 56.00
Good, 50/80	44.00 @ 46.00
Good, 80/110	47.00 @ 50.00
Good, 110/150	47.00 @ 50.00
Commercial, all wts.	35.00 @ 40.00

CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/50	43.00 @ 42.00
Choice, 30/50	39.00 @ 42.00
Good, all weights	37.00 @ 40.00

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	18½ @ 19
Pork trim., guar. 50% lean, bbls.	20 @ 20½
Pork trim., 80% lean, bbls.	41 @ 41½
Pork trim., 95% lean, bbls.	52
Pork cheek meat, trmd., bbls.	31 @ 31½
Bull meat, bon'ls, bbls.	40½ @ 41
C.C. cow meat, bbls.	37½
Reef trimmings, bbls.	29
Bon'ls chucks, bbls.	40½ @ 41
Beef head meat, bbls.	21
Beef cheek meat, trmd., bbls.	23
Shank meat, bbls.	42½
Veal trim., bon'ls, bbls.	34

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/14	50
Hams, skinned, 14/16	48½
Pork loins, regular	
12/down, 100's	38½ @ 39
Pork loin, boneless, 100's	61
Shoulders, skinned, bone-in, under 16 lbs., 100's	32
Picnics, 4/8 lbs., loose	30
Picnics, 6/8 lbs., loose	28½
Boston butts, 4/8 lbs.	35 @ 36
Tenderloins, fresh, 10's	82 @ 84
Neck bones, bbls.	7 @ 7½
Livers, bbls.	16½ @ 17
Brains, 10's	17
Ears, 30's	7½
Snouts, lean-in, 100's	8 @ 9
Feet, s.c., 30's	7 @ 8

SAUSAGE CASINGS

(L.c.l. prices)	
(L.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to 1½ in.	55 @ 65
Domestic rounds, over 1½ in., 140 pack	85 @ 1.05
Export rounds, wide, over 1½ in.	1.30 @ 1.55
Export rounds, medium, 1½ @ 1½	90 @ 1.00
Export rounds, narrow, 1½ in. under	1.10 @ 1.40
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	8
Middles, sewing, 1½ @ 2 in.	1.00 @ 1.25
Middles, select, wide, 2½ @ 2½ in.	1.55 @ 1.60
Middles, select, extra, 2½ @ 2½ in.	1.95 @ 2.10
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef bungs, export	22 @ 25
Beef bungs, domestic	16 @ 20
Dried or salted bladders, per piece:	
12-15 in. wide, flat	14 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 20 @ 32 mm.	3.75 @ 4.10
Medium, 32 @ 35 mm.	2.30 @ 2.60
Spec. med., 35 @ 38 mm.	1.60 @ 1.70
Export bungs, 34 in. cut	26 @ 31
Large prime bungs, 34 in. cut	16 @ 21
Medium prime bungs, 34 in. cut	12 @ 13
Small prime bungs	8 @ 9
Middles, per set, cap. off.	50 @ 60

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	99 @ 1.01
Thuringer	47 @ 52
Fermer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	85 @ 87
Genoa style Salami, ch.	93 @ 98
Pepperoni	77 @ 82
Italian style hams	78 @ 83

DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog casings...	43
Pork sausage, sheep cas...	50
Frankfurters, sheep cas...	55
Frankfurters, skinless...	43
Bologna...	38
Bologna, artificial cas...	41
Smoked liver, hog bungs...	43
New Eng. lunch, spec...	66
Tongue and blood...	48
Souse...	36
Polish sausage, fresh...	50
Polish sausage, smoked...	54

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime...	36	40
Resifted...	38	42
Chili Powder...	47	
Chili Pepper...	47	
Cloves, Zanzibar...	1.88	1.98
Ginger, Jam., unbl...	26	32
Ginger, African...	24	20
Mace, fancy, Banda...		
East Indies...	1.35	
West Indies...	1.31	
Mustard, flour, fancy...	37	
No. 1...	33	
West India Nutmeg...	50	
Paprika, Spanish...	72	
Pepper, Cayenne...	58	
Red, No. 1...	54	
Pepper, Packers...	1.47	1.78
Pepper, white...	1.69	1.82
Malabar...	1.47	1.58
Black Lampung...	1.47	1.58

SEEDS AND HERBS

(L.C.I. prices)	Whole	Ground for Buns.
Caraway seed...	15	20
Cominos seed...	22	27
Mustard seed, fancy...	23	
Yellow American...	16	
Oregano...	23	29
Coriander, Morocco...		
Natural, No. 1...	11	15
Marjoram, French...	34	45
Sage, Dalmatian...	58	68
No. 1...		

CURING MATERIALS

	Owt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo...	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran...	11.25
Small crystals...	14.00
Medium crystals...	15.40
Pure rfd., gran, nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	
Raw, 96 basis, f.o.b. N.Y...	6.10
Refined standard cane gran...	8.45
Refined standard beet gran...	8.25
basis	
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.15@8.25
Cerelose dextrose, per cwt., L.C.I. ex-warehouse, Chgo...	7.72
C/L Del. Chgo.	7.62

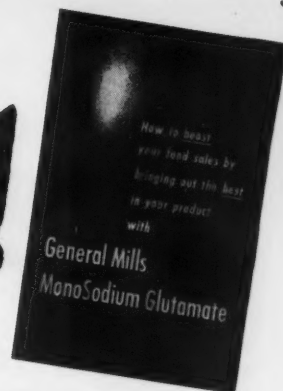
PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Feb. 3	San Francisco Feb. 3	No. Portland Feb. 3
FRESH BEEF (Carcase):			
STEEF:			
Choice:			
500-600 lbs.	\$39.00@41.00	\$42.00@43.00	\$39.00@43.00
600-700 lbs.	38.00@39.00	40.00@42.00	39.00@42.00
Good:			
500-600 lbs.	36.00@38.00	38.00@41.00	38.00@41.00
600-700 lbs.	34.00@36.00	37.00@39.00	37.00@39.00
Commercial:			
350-500 lbs.	34.00@37.00	35.00@38.00	34.00@37.00
COW:			
Commercial, all wts.	27.00@30.00	33.00@36.00	29.00@35.00
Utility, all wts.	26.00@28.00	28.00@32.00	27.00@33.00
FRESH CALF:			
Choice:			
200 lbs. down	46.00@48.00	50.00@52.00	49.00@54.00
Good:			
200 lbs. down	41.00@43.00	45.00@48.00	48.00@52.00
FRESH LAMB (Carcase):			
Prime:			
40-50 lbs.	43.00@45.00	43.00@45.00	43.00@46.00
50-60 lbs.	42.00@44.00	42.00@45.00	
Choice:			
40-50 lbs.	43.00@45.00	43.00@45.00	43.00@46.00
50-60 lbs.	42.00@44.00	42.00@45.00	43.00@46.00
Good, all wts.	40.00@43.00	40.00@42.00	42.00@45.00
MUTTON (EWE):			
Choice, 70 lbs. down	26.00@28.00		19.00@23.00
Good, 70 lbs. down	26.00@28.00		19.00@25.00
FRESH PORK CARCASSES (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	29.00@31.00	32.00@34.00	
120-160 lbs.	29.00@31.00	30.00@32.00	30.00@31.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	41.00@43.00	40.00@50.00	46.00@51.00
10-12 lbs.	41.00@43.00	43.00@48.00	46.00@51.00
12-16 lbs.	41.00@43.00	42.00@46.00	45.00@50.00
PICNICS:			
4-8 lbs.	34.00@39.00	40.00@43.00	36.00@39.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	54.00@60.00	57.00@60.00	52.00@57.00
16-18 lbs.	54.00@58.00	54.00@58.00	
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00@53.00	52.00@57.00	48.00@56.00
8-10 lbs.	43.00@48.00	50.00@54.00	46.00@55.00
10-12 lbs.	43.00@48.00		44.00@50.00
LARD, Refined:			
1-lb. cartons	12.50@13.50	14.00@15.00	12.50@15.00
50-lb. cartons and cans	11.00@13.00	13.00@14.00	
Tierces	10.50@12.00	12.00@13.00	10.50@13.00

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► Send for it today!



Gives Ranges of MSG to Use In Processing These Foods.

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Dry Soups

Canned Meats

Cured Meats

Sausages

Frozen Meats

Packaged Meats

Meat Products

Poultry

Seafoods

Fish Products

Canned Vegetables

Frozen Vegetables

Juices

Gravies

Breading Mixtures

Food Snacks

Sandwich Spreads

Salad Dressings

Sauces

• Here, in one booklet, you get the amount of MSG to use in each of over 70 food products. See how you can boost your sales and profits by bringing out the best in your foods.

Remember, General Mills MSG is made by a food company for food processors.

Monosodium Glutamate intensifies to its peak the desirable flavor of foods. People can taste the difference. And that makes a difference in your sales. See for yourself how MSG can help your sales. Send for the free booklet.



► Supply Limited!
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General Mills, Inc.

Special Commodities Division
Minneapolis 1, Minnesota

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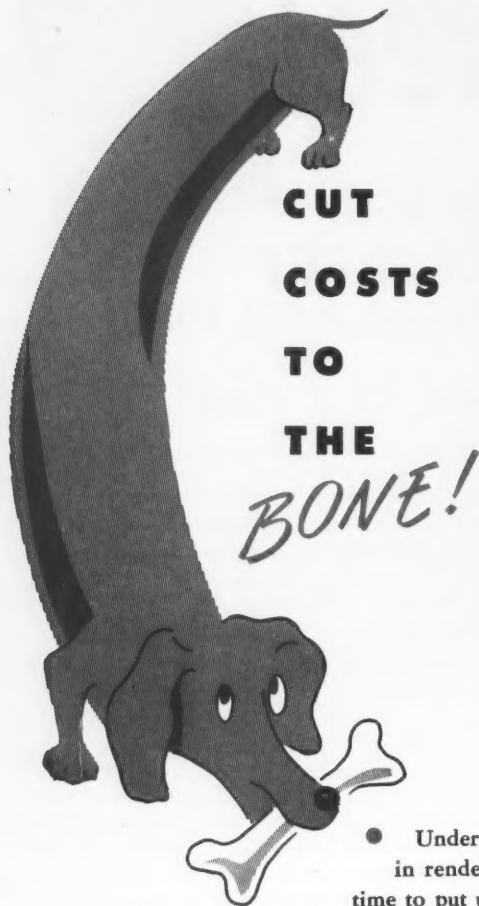
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The Casing Valve
with the internal fulcrum lever.
Operator holds casing on
nozzle and controls flow
with the same hand.



AIR-WAY PUMP & EQUIP. CO. 4501 W. Thomas St., Chicago 51, Ill.

EXPELLERS



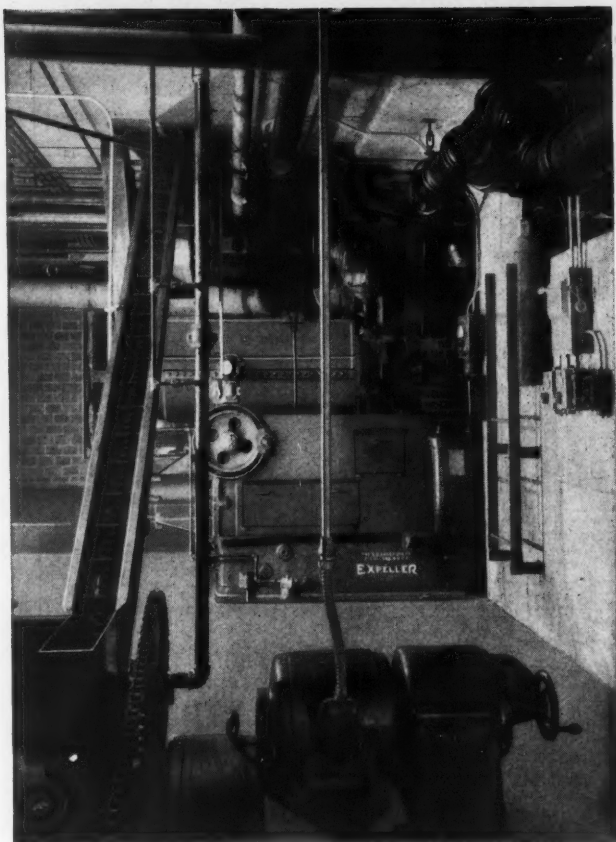
● Under today's market conditions for grease and fats, operating costs in rendering departments must be cut to the bone. It's certainly no time to put up with inefficient equipment . . . presses that require a lot of labor to operate and are costly to maintain. Without a doubt, it's important today more than ever before, to have equipment that produces cracklings and grease at the lowest cost for pound. By changing to Expellers NOW you can get your rendering department on a much more satisfactory basis. Expellers *do* cut costs to the bone. They require only one man to operate . . . last a lifetime . . . and produce cracklings with lower grease content that have market preference.

FIND OUT NOW ABOUT CUTTING YOUR COSTS WITH EXPELLERS. Your nearest Anderson representative will be glad to give you fact-filled data on how renderers and meat packers are cutting costs to the bone today with Expellers. Call him, or write direct.

THE V. D. ANDERSON COMPANY

1965 West 96th Street • Cleveland 2, Ohio

**Only ANDERSON
makes EXPELLERS**



CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS

WEDNESDAY, FEB. 4, 1953

REGULAR HAMS

Fresh or F.F.A.		Frozen
8-10	47 1/4n	47 1/4n
10-12	47 1/4n	47 1/4n
12-14	47 1/4n	47 1/4n
14-16	46 1/4n	46 1/4n
16-18	45n	45n
18-20	43n	43n
20-22	42n	42n

SKINNED HAMS

Fresh or F.F.A.		Frozen
10-12	50n	50n
12-14	50	50
14-16	49	49
16-18	47 1/2b	47 1/2
18-20	45 1/2	45 1/2
20-22	44 1/2n	44 1/2n
22-24	44n	44n
24-26	44n	44n
26-28	44n	44n
28/up	2's in. 43	42 1/2

PICNICS

Fresh or F.F.A.		Frozen
4-6	29 1/4 @ 29 1/4	29 1/4n
6-8	28	28
8-10	28 1/2 @ 29	28 1/2n
10-12	28 1/2 @ 29	28 1/2n
12-14	28 1/2 @ 29	28 1/2n
8/up	2's in. 28 1/2 @ 29	28 1/2n

OTHER CELLAR CUTS

Fresh or Frozen		Cured
Square jowls	.14	14n
Jowl butts	.11 1/2n	11 1/2
S.P. Jowls	..	11 1/2n

BELLIES

(Square Cut)

Green		Cured
6-8	37 1/4n	39n
8-10	37 1/2	39n
10-12	34	35 1/2n
12-14	30 1/2	32n
14-16	26 1/2	27 1/2n
16-18	26n	26 1/2n
18-20	23 @ 23 1/4	24 1/2 @ 24 1/4n

GR. AMN. BELLIES

D. S. BELLIES

Clear		Cured
18-20	22n	22n
20-25	22	22 1/2
25-30	22	21 1/2
30-35	19	19
35-40	15 1/2	16
40-50	14 1/2	15

FAT BACKS

Fresh or Frozen		Cured
6-8	6n	6 1/2n
8-10	6n	6 1/2n
10-12	6 1/4n	7 1/4
12-14	8n	8
14-16	9 1/2n	10
16-18	10 1/2n	10 1/2
18-20	10 1/2n	10 1/2
20-25	10 1/2n	10 1/2

BARRELED PORK

Clear Fat Back		Pork
60/70	25n	
70/80	24n	
80/100	24n	
100/120	..	

LARD FUTURES PRICES

FRIDAY, JAN. 30, 1953

	Open	High	Low	Close
Mar.	9.00	9.10	9.00	9.07 1/2a
May	9.45	9.50	9.42 1/2	9.50a
July	9.90	9.90	9.80	9.85b
Sept.	10.25	10.25	10.15	10.22 1/2
Oct.	10.22 1/2	10.37 1/2	10.22 1/2	10.37 1/2a

Sales: 1,480,000 lbs.

Open interest, at close Thurs., Jan. 29th: Mar. 785, May 931, July 425, Sept. 181, and Oct. 6 lots.

MONDAY, FEB. 2, 1953

	Open	High	Low	Close
Mar.	9.15	9.30	9.12 1/2	9.15
May	9.60	9.67 1/2	9.50	9.50b
July	9.90	10.05	9.87 1/2	9.87 1/2
Sept.	10.40	10.40	10.27 1/2	10.27 1/2a
Oct.	10.50	10.50	10.40	10.40a

Sales: 5,400,000 lbs.

Open interest, at close Fri., Jan. 30th: Mar. 786, May 931, July 431, Sept. 190, and Oct. 8 lots.

TUESDAY, FEB. 3, 1953

	Open	High	Low	Close
Mar.	9.00	9.00	8.87 1/2	8.87 1/2a
May	9.47 1/2	9.47 1/2	9.05	9.15
July	9.80	9.82 1/2	9.62 1/2	9.62 1/2a
Sept.	10.22 1/2	10.22 1/2	10.02 1/2	10.02 1/2a
Oct.	10.30	10.30	10.27 1/2	10.27 1/2a

Sales: 4,800,000 lbs.

Open interest, at close Mon., Feb. 2nd: Mar. 776, May 941, July 464, Sept. 200, and October 9 lots.

WEDNESDAY, FEB. 4, 1953

	Open	High	Low	Close
Mar.	8.75	8.87 1/2	8.70	8.85b
May	9.12 1/2	9.25	9.12 1/2	9.20b
July	9.60	9.67 1/2	9.52 1/2	9.62 1/2b
Sept.	10.00	10.05	9.97 1/2	10.00b
Oct.	10.17 1/2a

Sales: 4,840,000 lbs.

Open interest at close Tues., Feb. 4th: Mar. 769, May 957, July 463, Sept. 206 and Oct. 10 lots.

THURSDAY, FEB. 5, 1953

	Open	High	Low	Close
Mar.	8.85	8.95	8.82 1/2	8.92 1/2b
May	9.20	9.40	9.20	9.37 1/2a
July	9.65	9.80	9.65	9.77 1/2
Sept.	10.05	10.15	10.02 1/2	10.12 1/2b
Oct.	10.27 1/2	10.30	10.27 1/2	10.30b

Sales: 3,250,000 lbs.

Open interest at close Wed., Feb. 4th: Mar. 768, May 970, July 478, Sept. 224, and Oct. 10 lots.

CANADIAN KILL

In its report of December 1952 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs at 155.7 lbs.; cattle 487.5 lbs.; calves 139.9 lbs.; and sheep and lambs, 46.5 lbs. These weights compare with 160.1, 545.5, 130.7 and 45.3 lbs., respectively, in December a year earlier. The number of livestock slaughtered in the two months were:

	Dec. 1952	Dec. 1951
Cattle	102,862	63,023
Calves	28,378	14,771
Hogs	792,863	435,782
Sheep	46,719	25,333

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago		
Refined lard, 50-lb. cartons, f.o.b. Chicago	..	\$10.87 1/2
Kettle rend., tierces, f.o.b. Chicago	..	11.37 1/2
Leaf, kettle rend., tierces, f.o.b. Chicago	..	12.37 1/2
Lard flakes	..	15.37 1/2
Neutral tierces, f.o.b. Chgo.	..	15.37 1/2
Standard Shortening *N. & S.	..	20.50
Hydrogenated Shortening N. & S.	..	22.25

*Delivered.

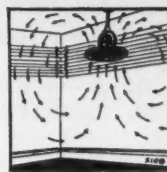
WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 30	8.87 1/2n	6.87 1/2n	7.37 1/2n
Jan. 31	8.87 1/2n	6.87 1/2n	7.37 1/2n
Feb. 2	8.87 1/2n	7.00n	7.50n
Feb. 3	8.75n	7.00n	7.50n
Feb. 4	8.75n	7.00n	7.50n
Feb. 5	8.75n	7.00n	7.50n



WET

BEFORE
AND
AFTER
USE
OF



DRY

Reco

REFRIGERATOR
FANS

Which Blow Upward.. Circulate ALL the Air!

A provisioner with 3 walk-in boxes installed RECO REFRIGERATOR FANS IN AUGUST, 1940. On DECEMBER 3rd, 1951, he reports SAME FANS STILL IN CONTINUOUS SERVICE, WITH NO UPKEEP EXPENSE.

- KEEPS BOXES DRY AND SANITARY!
- FREE FROM OBNOXIOUS ODORS!
- SAVES ON SHRINKAGE!
- REDUCES OPERATING COST!
- CIRCULATES AIR AT LOW PRESSURE!

An inexpensive method for improving REFRIGERATOR EFFICIENCY.

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

ORIGINATORS OF FANS TO BLOW UPWARDS



Got Rat Trouble?

- Do rats like your merchandise better than your poison?
- Do rats stop eating the poison after they "get wise"?
- Are foreign rats invading your plant?
- Do your men forget to set poison?
- Do you have trouble finding poison your inspector will approve?

THEN find out about RAT KRAX, the new KOCH system for use in food establishments. Tested and perfected in the packinghouse. Six different flavors—one or more will appeal to the most particular rat! You're not tied down to one. RAT KRAX appeals to the rat's natural taste, and love of variety.

KOCH Supplies

2520 Holmes St. Kansas City 8, Mo.

Mail this coupon today!

- ☐ Rush special carton of RAT KRAX in 6 assorted flavors, packed in 1-lb. self-service containers. Only \$6.50, f.o.b. Kansas City, with full instructions for use. Guaranteed satisfactory or no charge.
- ☐ Mail full details on KOCH rat control methods. No obligation of course.

Name.....

Firm.....

Address.....

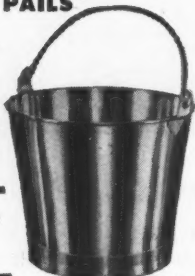
City.....Zone.....State.....

HERE'S YOUR **full measure** OF SANITATION AND DURABILITY IN STAINLESS STEEL PAILS

STAYS BRIGHT — not affected by food acids

NO CONTAMINATION — seamless construction, no open beads or crevices

EASY TO CLEAN—resists corrosion; durable and sturdy



Pail (with Chime)

Available
in
13 and 16 qt.
sizes.

Vollrath

THE VOLLRATH CO.
Sheboygan, Wisconsin
New York • Chicago
Los Angeles

DON'T settle for less than a *full measure* of protection in health and investment.

Insist on Vollrath products for highest sanitary standards and *extra years* of service. That's why it's wise to buy Vollrath Stainless Steel products — a famous name recognized for quality since 1874.

Bryan Brothers Packing Co.

WEST POINT, MISSISSIPPI

BEEF AND PORK PACKERS

Shippers of Straight and Mixed Cans
Packing House Products

Specializing in Carcass Dressed Beef and
Quality Bone-in and Boneless Beef
For Canning and Sausage Manufacturers.

Phone: West Point 375 • E. E. Hicks, Sales Mgr.

U. S. Government Inspected Est. 780

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	Feb. 3, 1953
	Per lb.
	Western
	City
Prime, 800 lbs./down	..\$51.00@53.00
Prime, 800/900	..50.00@51.00
Choice, 800 lbs./down	..41.00@44.00
Good, 500/700	..36.00@37.00
Steer, commercial	..32.00@35.00
Cow, commercial	..25.00@27.00
Cow, utility	..24.00@25.00

BEEF CUTS

Prime:	city
Hindquarter	..\$60.00@ 65.0
Forequarter	..37.00@ 39.0
Round	..50.00@ 58.0
Hip r'd with flank	..48.00@ 54.0
Trimmed full loin	..85.00@ 88.0
Short loin, trimmed	..115.00@118.0
Sirloin, butt bone in	..63.00@ 66.0
Rib	..73.00@ 75.0
Arm chuck	..40.00@ 42.0
Brisket	..30.00@ 32.0
Short plate	..12.00@ 14.0
Flank	..12.00@ 14.0
Full plate	..20.00@ 22.0
Forequarter (Kosher)	..43.00@ 47.0
Arm chuck (Kosher)	..44.00@ 48.0
Brisket (Kosher)	..32.00@ 34.0
Choice:	
Hindquarter	..50.00@ 56.0
Forequarter	..35.00@ 36.0
Round	..50.00@ 54.0
Hip r'd with flank	..48.00@ 54.0
Trimmed full loin	..78.00@ 80.0
Short loin, trimmed	..95.00@102.0
Sirloin, butt bone in	..62.00@ 64.0
Rib	..56.00@ 62.0
Arm chuck	..38.00@ 40.0
Brisket	..30.00@ 32.0
Short plate	..12.00@ 14.0
Flank	..12.00@ 14.0
Full plate	..18.00@ 20.0
Forequarter (Kosher)	..40.00@ 43.0
Arm chuck (Kosher)	..40.00@ 43.0
Brisket (Kosher)	..32.00@ 34.0

FANCY MEATS

(L.e.l. prices)

Veal breads, under 6 oz.	..102.50
6 to 12 oz.	..102.50
12 oz. up	..102.50
Beef kidneys	..16.8*
Beef livers, selected	..62.8*
Beef livers, selected, kosher	..82.8*
Outails, over 3/4 lb.	..27.8*

LAMBS

(L.e.l. prices)

	City
Prime, 50/down	..\$42.00@50.00
Prime, 50/60	..38.00@40.00
Choice, 50/down	..43.00@50.00
Good, 50/down	..40.00@48.00
Good, 50/60	..35.00@38.00
	Western
	Western
Prime, 50/down	..\$42.00@44.00
Prime, 50/60	..38.00@40.00
Choice, 50/down	..40.00@42.00
Choice, 50/60	..36.00@38.00
Good, all wts.	..35.00@38.00

FRESH PORK CUTS

(L.e.l. prices)

	Western
Hams, sknd., 14/down	..\$51.00@53.00
Pork loins, 12/down	..40.00@42.00
Pork loins, 12/16	..39.00@40.00
Boston butts, 4/8 lbs.	..37.00@38.00
Spareribs, 3/down	..38.00@39.00
Pork trim., regular	..22.00
Pork trim., spec. 80%	..46.00
	City
Pork loins, 12/down	..\$44.00@46.00
Pork loins, 12/16	..42.00@44.00
Hams, sknd., 14/down	..53.00@55.00
Picnics, 4/8	..33.00@35.00
Boston butts, 4/8 lbs.	..41.00@43.00
Spareribs, 3/down	..41.00@43.00

VEAL—SKIN OFF

(L.e.l. prices)

	Western
Prime, 80/110	..\$56.00@60.00
Prime, 110/150	..56.00@60.00
Choice, 50/110	..55.00@57.00
Choice, 110/150	..55.00@57.00
Good, 80/down	..44.00@48.00
Good, 80/150	..47.00@51.00
Commercial, all wts.	..38.00@43.00

DRESSED HOGS

(L.e.l. prices)

100 to 136 lbs.	..\$32.00@37.50
137 to 153 lbs.	..32.00@37.50
154 to 171 lbs.	..32.00@37.50
172 to 188 lbs.	..32.00@37.50

BUTCHERS' FAT

(L.e.l. prices)

Shop fat	..1/4 c lb. n
Breast fat	..1/4 c lb.
Inedible suet	..1/4 c lb.
Edible suet	..1/4 c lb.
n—nominal.	

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday Feb. 4, were reported as follows:

CATTLE:

Steers, ch. & prime	..\$29.50 only
Steers, choice	..23.50@28.50
Steers, good	..20.50@23.00
Helfers, gd. & ch.	..19.50@22.50
Helfers, com'l & gd.	..16.00@18.00
Cows, utility	..13.50@14.50
Cows, can., cut.	..12.00@13.50
Bulls, good	..18.00@19.00
Bulls, util. & com'l.	..15.00@16.50
Bulls, can., cut.	..11.50@13.00

HOGS:

Good, ch., 190/200	..\$18.50@19.00
Good, ch., 200/220	..18.50@19.00
Gd., ch., 220/240	..18.50@19.00
Gd., ch., 240/270	..17.75@18.75
Sows, 400/down	..16.75@17.25

LAMBS:

Choice & prime	..\$21.75 only
Shorn	..20.00 only

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, February 4, 1953

Trade volume in the midwest remained sparse late last week, but a good movement was reported to eastern points. Market was mostly steady, and in one instance some items brought fractional premiums over the quoted prices, and mostly for deferred shipment. Few tanks of choice white grease sold at 4½c, c.a.f. East. Bleachable fancy tallow was reported bid at 4c, Chicago, without trade. Movement of choice white grease disclosed at 4½c, c.a.f. East, volume undisclosed. Several tanks of yellow grease sold at 4c, delivered East. Same quantity of bleachable fancy tallow sold at 4½c, c.a.f. eastern point, equal to 4½c, Chicago basis.

Few tanks of bleachable fancy tallow sold at 4½c, c.a.f. East, from a mideast point. Two more tanks of same sold at 4½c, c.a.f. Chicago. Few tanks of yellow grease sold at 3½, also delivered Chicago. Choice white grease sold at 4½c and 4¼c, c.a.f. East, for prompt and deferred shipments, few tanks of each involved. Several more tanks of choice white grease sold at 4½c, c.a.f. East, 30-day shipment. Few more tanks of bleachable fancy tallow traded at 4½c, c.a.f. East, from a mideast point.

At the start of the new week, the midwest market was dull but again some eastern trading came to light. Several tanks of yellow grease sold at 3½c, East, from a mideast point. About five tanks of prime tallow sold at 4½c, c.a.f. East. Additional tanks of choice white grease and bleachable fancy tallow sold at 4½c, delivered East. Two tanks of B-white grease sold at 3½c, Chicago basis. A tank of prime tallow moved at 3½c, Chicago basis, a steady price.

On Tuesday, an early bid of 4½c, East was in the market for original fancy tallow, but raised ½c later. A

few tanks moved at 4½c, delivered east. Continued fair movement of choice white grease at 4½c, c.a.f. East. Yellow grease again brought 3½c, East, from a mideast point. Prime tallow sold at 4½c, c.a.f. East, few tanks involved. Two more tanks of prime tallow sold at 4½c, c.a.f. East, equal to about 3½c, Chicago basis. Bleachable fancy tallow sold at 4½c, prime tallow, 4¼c, and special tallow at 4½c, c.a.f. East, from a mideast point. Few tanks of No. 1 tallow sold at 4c, delivered East.

For the first time for a while back the midwest picture was a little better on Wednesday; offerings tightened up somewhat because of the fractional higher prices paid by eastern buyers. Volume was considered fair. Two tanks of bleachable fancy tallow sold at 4½c, c.a.f. Chicago, with later asking price 4¼c. Several more tanks of bleachable fancy tallow sold at 4½c, delivered East, or ½c over last movement.

Special tallow was bid on at 3½c, Chicago, but held higher. Few tanks of choice white grease, and a few more tanks of bleachable fancy tallow traded at 4½c, c.a.f. East. Little movement of prime tallow was recorded at 4½c, c.a.f. East, and same figure bid for additional tanks. Yellow grease sold at 4c, and special tallow at 4¼c, c.a.f. East, few tanks of each. Several tanks of original fancy tallow sold at 5c, c.a.f. East, also fractionally higher. No. 1 tallow reported bid at 4c, and No. 2 at 3.55, c.a.f. East, early in the day, but without reported action.

TALLOWES: Wednesday's quotations: edible tallow, 5½c; original fancy tallow, 4½@4¼c; bleachable fancy, 4½@4¼c; prime, 3½@4c; special tallow, 3½; No. 1 tallow, 3½@3¾c; and No. 2 tallow, 3c.

GREASES: Wednesday's quotations: choice white grease, 4½@4¼c; A-white grease, 3½c; B-white grease, 3½c; yellow, 3½c; house grease, 3½c; and brown grease, 2½@2¼c.

VEGETABLE OILS

Wednesday, February 4, 1953

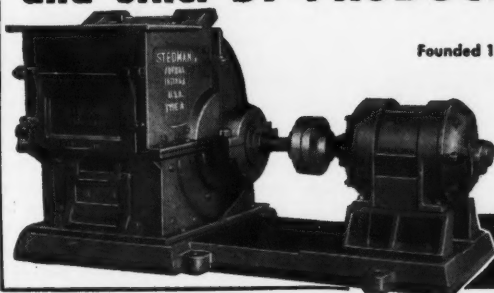
Quietness again prevailed in the vegetable oil market, reflecting last week's lax amount of activity. Prices held generally steady to ½c higher for some selections. In Monday trading, February shipment soybean oil sold at 12½c, March at 12¼c and April through June at 12c. March shipment enjoyed the majority of sales, with both original and resale oil changing hands at the 12¼c level. Resellers were the chief movers of February shipment.

The cottonseed oil market was steady to fractionally higher with sales in the Valley reported as high as 14½c at premium points, while other bids at 14c encountered no offerings. Material in the Southeast moved at 14½c, but no trades were heard in the Texas area. Offerings were generally priced at 13½c with best buying interest at 13½c. Corn oil firmed somewhat to trade at 13½c, but some sources disputed an advance and pegged the market at 13½c, nominal basis. Peanut oil appeared in a precarious position with offerings priced as high as 23½c and bids 1c lower. The market was quoted at 22½c, nominal. Coconut oil was offered at 16c for quick shipment, but sales were lacking. There were reports, however, that first-half February shipment traded Pacific Coast at 15½c while straight February shipment moved at 15½c.

Prices for most edible oils were unchanged Tuesday, and only a limited volume was traded. Early in the session, February shipment soybean oil sold at 12½c, but later movement was accomplished at 12¼c. March traded at 12¼c and April through June at 11½c. Original April oil sold at 12c.

Cottonseed oil sales were scattered in the Valley and Southeast at 14c and 14½c, respectively. A fairly good volume of trading was reported in west

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Texas, at 13½c. Other sales in central Texas were consummated at 13½c. Corn oil continued to trade light at 13½c. Peanut oil was bid at 22½c without results and coconut oil maintained offering levels of 16c, also without action.

No improvement regarding trading of vegetable oils was experienced at mid-week and prices of the various selections remained unchanged. First-half February shipment soybean oil sold at 12½c as did straight February. March traded at 12½c early but firmed later to sell at 12½c. April shipment alone sold at 12c early and April through June sold at 11½c.

There were offerings of cottonseed oil in the Valley at 14½c and offerings in the Southeast were priced at 14½c. A tank or two traded early in the Southeast at 14½c. Oil moved in West Texas at 13½c while the market in other locations was pegged at 13½c. Corn oil sold in a small way at the preceding day's level of 13½c. Buying interest for peanut oil continued at 22½c. Coconut oil firmed pricewise to trade at 16½c and offered later at 16½c.

CORN OIL: Scattered activity at ½c advance compared with last week.

SOYBEAN OIL: Volume of trading small at mostly unchanged prices.

PEANUT OIL: Market unchanged pricewise from the previous week, with no sales reported.

COCONUT OIL: Advanced a ¼c in midweek activity.

COTTONSEED OIL: Gained ½c to ¼c in the Valley and Southeast. Texas market unchanged.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, JAN. 30, 1953

	Open	High	Low	Close	Prev. Close
Jan.	14.60n	14.60n	14.50n
Mar.	16.55b	16.70b	16.69
May	16.32	16.36b	16.38
July	15.95b	16.02b	16.02
Sept.	15.30b	15.43	15.44
Oct.	14.70b	14.87b	14.88
Dec.	14.70	14.60b	14.50b

Sales: 43 lots.

MONDAY, FEB. 2, 1953

	Open	High	Low	Close	Prev. Close
Jan.	14.50n	14.50n	14.60n
Mar.	16.71	16.78	16.70	16.72b	16.70b
May	16.40	16.47	16.36	16.43b	16.36b
July	16.08	16.15	16.05	16.13	16.02b
Sept.	15.42b	15.45b	15.43
Oct.	14.90b	14.90b	14.87b
Dec.	14.60n	14.60b	14.60b

Sales: 113 lots.

TUESDAY, FEB. 3, 1953

	Open	High	Low	Close	Prev. Close
Jan.	14.50b	14.50n	14.50n
Mar.	16.70	16.71	16.63	16.65	16.72b
May	16.42	16.43	16.33	16.36	16.43b
July	16.07b	16.10	16.04	16.04	16.13
Sept.	15.37b	15.35	15.33	15.35	15.45b
Oct.	14.85b	14.75b	14.90b
Dec.	14.50b	14.50b	14.60b

Sales: 57 lots.

WEDNESDAY, FEB. 4, 1953

	Open	High	Low	Close	Prev. Close
Jan.	14.50n	14.50n	14.50n
Mar.	16.51b	16.69	16.38	16.02	16.05
May	16.31b	16.41	16.33	16.37	16.36
July	16.00b	16.02	16.02	16.06b	16.04
Sept.	15.30b	15.35b	15.35
Oct.	14.80b	14.80b	14.75b
Dec.	14.55b	14.51b	14.50b

Sales: 68 lots.

EASTERN BY-PRODUCTS MARKET

New York, Feb. 4, 1953

Dried blood was quoted Wednesday at \$6.00 per unit of ammonia. Low test wet rendered tankage was quoted at \$6.50 per unit of ammonia. Dry rendered tankage was quoted at \$1.30 per protein unit.

BY-PRODUCTS MARKETS

Wednesday, Feb. 4, 1953

Blood

	Unit
Underground, per unit of ammonia (bulk)	Ammonia \$6.00

Digester Feed Tankage Materials

Wet rendered, unground, loose,	\$7.00n
Low test	\$6.00@6.25n
High test	2.50
Liquid stick tank cars	

Packhouse Feeds

	Carlots, Per ton
50% meat and bone scraps, bagged	\$94.00@105.00
50% meat and bone scraps, bulk	80.00@90.00
55% meat scraps, bulk	95.00@100.00
60% digester tankage, bulk	80.00@90.00
60% digester tankage, bagged	100.00@105.00
80% blood meal, bagged	135.00
70% standard steamed bone meal, bagged	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
High test, per unit ammonia	7.25*

Dry Rendered Tankage

	Per unit Protein
Low test	\$1.45b@1.50a
High test	\$1.35b@1.40a

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.75@2.00
Hide trimmings (green, salted)	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	5½

Animal Hair

Winter coll dried, per ton	\$55.00@60.00
Summer coll dried, per ton	\$37.50n
Cattle switches, per piece	5½
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3 3½a

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, Feb. 4, 1953

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	14½a
Southeast	14½pd
Texas	13½pd
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. Southern mills	22½b
Soybean oil, Decatur	12½pd
Coconut oil, f.o.b. Pacific Coast	16½pd
Cottonseed foots, Midwest and West Coast	1¼ @ 1¼
East	1¼ @ 1¼

a—asked. n—nominal. pd—paid. b—bid.

OLEOMARGARINE

Wednesday, Feb. 4, 1953

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

	Lb.
Prime oleo stearine (slack barrels)	6½ @ 7
Extra oleo oil (drums)	10½

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended January 31, 1953 was 11.6, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 11.6 ratio reported for the preceding week, and the 9.5 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.602 per bu. in the week ended January 31, 1953, \$1.610 per bu. in the previous week and \$1.873 per bu. for the same period a year earlier.

MORE AND BETTER FAT — premium grade fat from raw bone or soft fat.

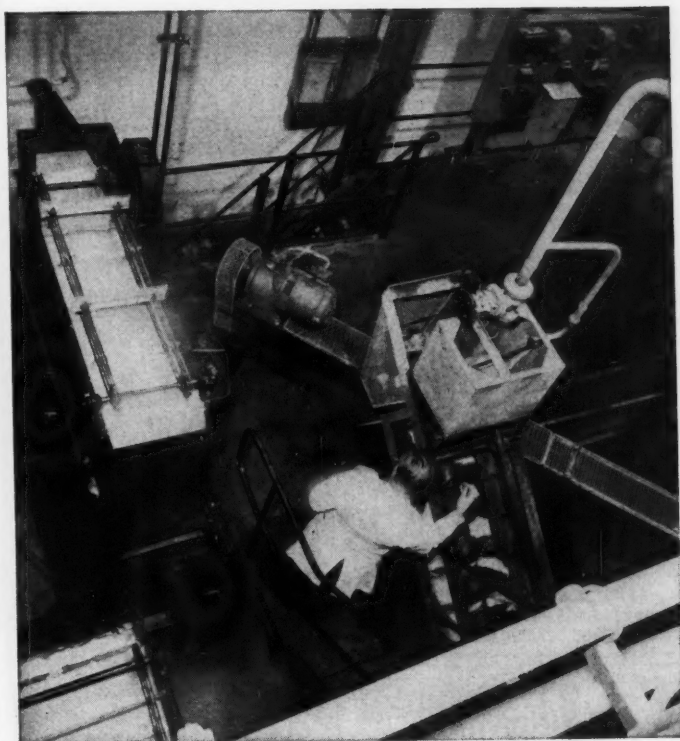
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HIDES AND SKINS

Prices for big packer production advance in good movement at midweek—Small packer lighter average hides sell at higher levels—Country hide market generally unchanged from previous week—Calf and kipskin movement nil. Better quality sheepskins trade at fractionally higher prices.

CHICAGO

PACKER HIDES: Big packers and tanners alike were affecting a cautious attitude the beginning of the week with the market maintaining a strong position. It was thought that packers would probably hold back offerings for a day or two in an attempt to test the actual strength of the market. Buying interest, which was far from active, was centered mostly on Colorado steers at 11c, butt-brands at 11½c, heavy native steers at 12½c and branded cows at 13½c. Late in the day, a sale of 4,400 heavy native steers transpired at 13c and an outside independent packer moved a car at that level.

Prices advanced for selections sold on Tuesday, but offerings of lighter stock were withheld giving precedence to heavier supplies. Early in the day, some 1,500 St. Paul heavy native steers sold at 13½c. Later, Northern branded cows brought 13½c and Southwestern branded cows 14c. Volume of this selection totaled 8,600. About 4,000 heavy native cows moved at 14c for the Rivers and 14½c for Chicagos. There was also movement of branded steers and 11½c was paid for the butts and 11c for the Colorados. About 600 native bulls sold at 11c.

Movement of hides at midweek was brisk at levels established Tuesday to ½c higher. Some 6,300 heavy native steers, Rivers and St. Pauls, sold at 13c and 13½c. About 3,200 Southwestern heavy Texas steers sold higher at 12c. Mixed lots of butt-branded steers and Colorados moved at 11½c and 11c, respectively. Heavy native cows sold in

good volume, and 10,000 Rivers and Northern brought 14c and 14½c. Some 10,000 branded cows traded at 13½c and 14c for the Southwesterns. Supplies of light stock continued to be in demand, but offerings were unobtainable.

SMALL PACKER AND COUNTRY HIDES: The market for small packer production was considerably stronger, but trading was not large. A few cars of 50-lb. average hides, selected, sold at 15½c and 16c. The heavier average, around 60-lbs., moved at 12½@13c with 13½c paid in some directions. Good quality locker-butcher 50-lb. average country hides sold as high as 12½c while ordinary renderers, 48@50-lb. average, were unchanged at 10@10½c.

CALFSKINS AND KIPSKINS: Both selections continued unsold up to midweek; however, both were considered steady.

SHEEPSKINS: This market was relatively unchanged from the previous week, but slightly higher prices were paid on a couple of occasions. Two cars of No. 1 shearlings, with fall clips included, brought 2.35@2.40 and 2.85@3.00, respectively, the outside figures paid for better quality skins and clips. Also included in one of the cars were No. 2 shearlings at 1.60. The No. 3 shearlings were quoted at 1.05. A car of dry pelts sold at 29c, delivered West Coast. The pickled skin market was quoted on a range of 13.00@14.00, with a few sales at 13.50.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 31, 1953, were 5,447,000 lbs.; previous week, 4,463,000 lbs.; same week 1952, 4,270,000 lbs.; 1953 to date, 20,253,000 lbs.; same period 1952, 22,186,000 lbs.

Shipments for the week ended January 31, 1953, totaled 3,411,000 lbs.; previous week 3,154,000 lbs.; corresponding week, 1952, 3,824,000 lbs.; this year to date, 14,461,000 lbs.; corresponding week, 1952, 18,999,000 lbs.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		
	Week ended Feb. 4, 1953	Previous Week	Cor. Week 1952
Nat. steers	.13 @17n	12½@17n	13½@20n
Hvy. Texas			
stfs.	12	11	12n
Butt branded			
stfs.	11½	11	12
Col. stfs.	11	10½	11
Ex. light Tex.			
stfs.	17½n	17½n	20n
Brand'd cows	13½@14	13 @13½	15n
Hv. nat. cows	14 @14½	13½@14	15½@16½n
Lt. nat. cows	16½@17n	16½@17n	17½@19n
Nat. bulls	11	10n	12n
Brand'd bulls	10n	9n	11n
Calfskins, Nor.			
10/15	47½@50n	47½@50n	37½
10/down	45n	45n	35
Kips, Nor.			
nat. 15/25	37½n	37½n	34n
Kips, Nor. branded	30 @32n	31n	31½

SMALL PACKER HIDES

STEERS AND COWS			
60 lbs. and over	12½@13n	12½@13n	15@16n
50 lbs.	15@15½n	14½@14½n	17@18n

SMALL PACKER SKINS

CALFSKINS, under			
15 lbs.	40n	40n	31n
Kips, 15/30	30n	30n	26@27
Stunks, reg.	1.50@1.65n	1.50@1.65n	1.00
Stunks, hairless	50n	50n	40n

SHEEPSKINS

Pkr. shearlings			
No. 1	2.35@2.40n	2.35n	3.00@3.25
Dry Pelts	29n	29n	35@36
Horsehides, untrmd.	8.00@8.50n	8.00@8.50n	7.50@8.00

N.Y. HIDE FUTURES

MONDAY, FEB. 2, 1953

	Open	High	Low	Close
Jan.	15.45b	15.30	15.30	15.40b-45a
Apr.	16.40b	16.95	16.45	16.45b-50a
July	15.85b	16.30	15.80	15.80b-90a
Oct.	15.80	16.05	15.70	15.70
Apr.	15.15b	15.19	15.19	15.15b-25a
July	14.90b			14.90n

Sales: 65 lots.

TUESDAY, FEB. 3, 1953

Jan.	15.47b	15.60	15.60	15.46b-55a
Apr.	16.60b	16.90	16.62	16.85
July	15.93b	16.10	15.93	15.99-16.00
Oct.	15.75b	15.90	15.70	15.70b-78a
Apr.	15.28b			15.22b-34a
July	15.04b	14.99	14.99	14.99

Sales: 40 lots.

WEDNESDAY, FEB. 4, 1953

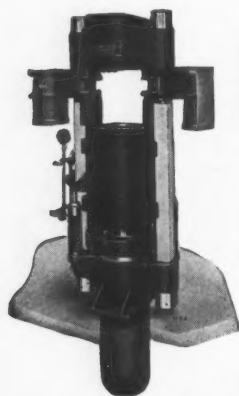
Jan.	15.55b	15.55	15.55	15.10b-26a
Apr.	17.00b	17.20	16.64	16.70
July	16.00b	16.15	15.77	15.70b-80a
Oct.	15.80b	16.00	15.80	15.40b-50a
Apr.	15.32b			14.90b-15.05a
July	15.00b	15.15	15.15	14.70b-85a

Sales: 59 lots.

THURSDAY, FEB. 5, 1953

Apr.	16.70b	16.80	16.59	16.59
July	15.85b	15.88	15.80	15.70b-80a
Oct.	15.50b			15.45b-55a
Jan.	15.15b			15.70b-30a
Apr.	14.85b			15.00b-10a
July	14.80b	14.90	14.90	14.80b-90a

Sales: 16 lots.



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CHICAGO • NEW YORK • SAN FRANCISCO

PHILADELPHIA FRESH MEATS

(Tuesday, Feb. 3)

WESTERN DRESSED

BEEF (STEER):

Prime, 600-800	None quoted
Choice, 600-800	\$41.50@43.50
Choice, 800-900	40.50@42.00
Good, 500-700	35.00@39.00
Commercial, 350-600	32.50@34.50
Commercial, 600-700	32.50@34.50

COW:

Commercial, all wts.	27.00@30.00
Utility, all wts.	25.00@27.00

VEAL (SKIN-OFF):

Prime, 80-110	None quoted
Prime, 110-150	None quoted
Choice, 50-80	None quoted
Choice, 80-110	34.00@38.00
Choice, 110-150	33.00@37.00
Good, 50-80	46.00@50.00
Good, 80-110	49.00@53.00
Good, 110-150	47.00@51.00
Commercial, all wts.	38.00@44.00
Utility, all wts.	30.00@44.00

LAMB:

Prime, 30/45	44.00@46.00
Prime, 45/55	40.00@44.00
Prime, 55/65	36.00@40.00
Choice, 30/45	43.00@45.00
Choice, 45/55	36.00@40.00
Choice, 55/65	36.00@40.00
Good, all wts.	38.00@43.00
Utility, all wts.	33.00@37.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	40.00@42.00
(Bladeless included) 12-16	38.00@40.00
(Bladeless included) 16-20	37.00@39.00

BUTTS, BOSTON STYLE, 4-8

	37.00@39.00
--	-------------

SPARERIBS, 3 lbs. down

	36.00@38.00
--	-------------

LOCALLY DRESSED

STEER BEEF CUTS:

	Prime	Choice
Hindqtrs. 600/800	\$60.00@64.00	\$50.00@54.00
R'd. no flank	58.00@62.00	52.00@56.00
Hip r'd. with flank	55.00@57.00	48.00@52.00
Full Loin	98.00@100.00	48.00@52.00
Short Loin, tr.	116.00@120.00	85.00@94.00
Flank	11.00@13.00	11.00@13.00
Rib	67.00@70.00	49.00@54.00
Arm chuck	40.00@42.00	37.00@39.00
Cr. cut chuck	38.00@41.00	36.00@38.00
Brisket	34.00@36.00	34.00@36.00
Short plates	12.00@14.00	12.00@14.00
Foreqtrs., kosher	42.00@45.00	37.00@42.00

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.50; average, \$18.55. Provision prices were quoted as follows: Under 12 pork loins, 41; 10/14 green skinned hams, 50; Boston butts, 36½; 16/down pork shoulders, 31 nominal; 3/down spareribs, 34@34½; 8/12 fat backs, 6¼@7¼; regular pork trimmings, 19 nominal; 18/20 DS bellies, 22 nominal; 4/6 green picnics, 29¼@29½; and 8/up green picnics, 29.

P.S. loose lard was quoted at 7.00 nominal and P.S. lard in tins at 8.75 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Mar., 16.63b-65a; May, 16.40; July, 16.09b-10a; Sept. 15.42-43; Oct. 14.93-96; Dec., 14.60b-70a; and Jan., 14.50n.

Sales: 125 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Jan. 31, with comparisons:

	Week Jan. 31	Previous Week	Cor. Week 1952
Cured meats,			
pounds	5,861,000	4,573,000	18,728,000
Fresh meats,			
pounds	27,048,000	18,297,000	22,052,000
Lard, pounds	3,482,000	3,985,000	7,231,000

CHICAGO PROVISION STOCKS

Lard inventories in the month ended January 31 advanced by almost 31,000,000 lbs. since December 31 and were more than 400% above stocks at the close of January the year before. Figures covering Chicago Provision Stocks as of January 31 showed total lard at 102,710,118 lbs. compared with 71,391,052 lbs. on December 31, and 23,045,212 lbs. a year ago. Stocks of dry salted clear bellies for the three dates under comparison were 4,979,033, 3,544,607 and 3,722,394 lbs., respectively.

	Jan. 31, '53, lbs.	Dec. 31, '52, lbs.	Jan. 31, '52, lbs.
All Brld. pk. (brls)	2,337	1,432	2,939
P.S. lard (a)	71,345,078	43,010,969	19,757,276
P.S. lard (b)	12,618,551	13,593,304
Dry rendered lard (a)	7,580,437	4,620,535	207,293
Dry rendered lard (b)	5,065,289	5,003,664
Other kinds lard	6,100,765	5,162,580	3,680,643
TOTAL LARD	102,710,118	71,391,052	23,045,212
D.S. Cl. bellies (contract)	26,200	20,600	29,000
D.S. Cl. bellies (other)	4,932,833	3,524,007	3,696,394
TOT. D.S. CL. BELLIES	4,979,033	3,544,607	3,722,394
D.S. rib bellies
D.S. fat backs	2,601,316	1,794,997	1,966,667
S.P. regular hams	286,800	488,000	643,186
S.P. skinned hams	16,817,678	12,498,976	18,943,867
S.P. bellies	15,463,497	13,183,183	20,779,226
S.P. Picnics, S.P. Boston shoulders	10,265,249	8,501,575	10,331,774
Other cuts
TOTAL ALL MEATS	11,673,424	10,199,027	13,728,720
	62,087,107	50,200,365	69,215,836

(a) Made since Oct. 1, 1952. (b) Made previous to Oct. 1, 1952.

The above figures cover all meat in storage in Chicago, including holdings owned by the Government.

PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended by subsequent acts of 1948 and 1949, effective on the following dates compared, as reported by the U.S. Department of Agriculture:

Commodity and unit	Base period price ¹	Effective parity prices ² Dec. 15 1952	Nov. 15 1951	Dec. 15 1951
Hogs (100 lb.)	\$ 7.49	\$21.00	\$21.00	\$21.50
Beef cattle (100 lb.)	7.36	20.70	20.70	19.90
Veal calves (100 lb.)	8.21	23.10	23.10	22.30
Lambs (100 lb.)	8.09	22.70	22.70	21.90
Wool (lb.)	.209	.587	.587	.571
Corn (bu.)	.642	1.77	1.77	1.77
Oats (bu.)	.399	1.935	1.935	1.960
Barley (bu.)	.619	1.44	1.45	1.53
Cottonseed (ton)	26.40	74.20	74.20	74.10

¹Adjusted base period prices 1910-14, based on 120-month average January 1942-December 1951 unless otherwise noted. ²Effective parity prices as computed currently in months indicated using base period prices and indexes then in effect. ³60-month average, Aug. 1909-July 1914. ⁴Transitional parity, 85 per cent (90 per cent during 1951) of parity price computed under formula in use prior to January 1, 1950.

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on January 31, totaled 25,736,280 lbs. of pork meats compared with 21,036,515 lbs. a month earlier, and 25,576,165 lbs. a year before, the St. Louis Livestock Exchange has reported.

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LIVESTOCK MARKETS

Weekly Review

Benson Reassures Cattle Producers Disturbed By Skidding Prices

Agriculture Secretary Benson this week urged cattlemen to "slough off" their "unwarranted pessimism" and to follow an orderly pattern of marketing. He called on processing and distributing agencies to develop greater consumer demand for beef. The Secretary did not mention any government action to help stabilize the cattle market, which has been declining for several weeks. But he said the nation's high purchasing power and high employment promise "more stability to cattle prices, particularly since reductions due this year in the pork supply will bolster the market for cattle."

"As the Department repeatedly has called to the attention of producers, the rapid build-up in cattle numbers has pointed to a somewhat lower level of prices than in 1951 or 1952. Recent breaks appear to be an un-orderly and temporary over-adjustment to what should be a natural reaction to this increase in cattle numbers. We feel that a return to orderly marketing will check the price slide."

Secretary Benson's statement this week reiterated remarks he made in his first public statement after talking office. He said he expected no major changes in farm prices during the next several months. The statement apparently was designed to reassure farmers concerned over the continued decline in farm prices.

During the month ended January 15, prices received by farmers fell 1.2 per cent. This was the fifth straight drop. The official Bureau of Agricultural Economics index of prices received was down to 267 per cent of the 1910-14 level in January from 269 per cent in December and 295 per cent in August, just before the current weakness appeared. The drop since August amounts to 9.5 per cent.

HOG WEIGHTS AND COST

Average costs and weights of hogs at eight markets during December, 1952, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	Dec. 1952	Dec. 1951	Dec. 1952	Dec. 1951
Chicago	\$16.91	\$18.17	236	232
Kansas City	16.97	17.94	232	222
Omaha	16.72	17.69	236	235
St. Louis Nat'l Stock Yards	17.24	18.35	227	223
St. Joseph	16.98	17.86	226	216
St. Paul	16.83	17.64	228	234
Sioux City	16.65	17.52	232	237
Indianapolis	17.35	18.48	229	227

ST. LOUIS HOGS IN JANUARY

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	1953	1952
	January	
Hogs received	227,725	299,021
Highest price	\$19.75	\$19.85
Lowest price	16.85	18.50
Average price	18.77	18.10
Average weight, lbs.	230	222

Volume of Meats and By-Products Graded And Certified in 1952 Above Year Before

The volume of meat products and by-products graded and certified as complying with specifications of the U. S. Department of Agriculture last year showed increases for most all kinds over the year before. Beef rose from 6,250,130,000 lbs. in 1951 to 8,779,968,-

New Pennsy Bang's Service

Pennsylvania's newest weapon to fight Brucellosis, or Bang's disease of cattle—a laboratory on wheels built into an automobile trailer, has recently been placed in operation. Staffed by three men, the traveling laboratory makes the rounds of farms in a circuit which covers about six months. They use what is known as "the blue ring test" on a composite sample of milk taken from each herd. The new service is free to Pennsylvania cattle owners.

LIVESTOCK CAR LOADINGS

A total of 8,040 cars were loaded with livestock during the week ended January 24, 1953, according to the American Association of Railroads. This was a decrease of 1,138 cars from the same week in 1952 and 540 less than during the same period of 1951.

000 in 1952; veal, 679,950,000 to 1,024,939,000; lamb and mutton, 365,355,000 to 567,363,000, while lard and "other meats" dropped from 168,793,000 lbs. to 158,192,000 lbs. The grand total for the year rose to 10,530,462,000 lbs. from 7,464,228,000 lbs. in 1951.

TOTAL MEATS, MEAT PRODUCTS, AND BY-PRODUCTS GRADED, OR CERTIFIED AS COMPLYING WITH SPECIFICATIONS BY THE U. S. DEPARTMENT OF AGRICULTURE, CALENDAR YEAR, 1952

Month and year	Beef 1,000 lb.	Veal and calf 1,000 lb.	Lamb, yearling and mutton 1,000 lb.	Total 1,000 lb.	All other meats and lard 1,000 lb.	Grand total 1,000 lb.
Jan.	773,736	69,491	54,986	898,213	15,095	913,308
Feb.	692,611	59,372	50,578	802,561	14,010	816,571
Mar.	694,855	59,204	56,227	780,286	10,286	790,572
Apr.	647,839	70,801	49,704	768,344	9,112	777,456
May	717,529	80,225	48,538	846,292	11,156	857,448
June	661,332	80,133	45,152	786,617	11,621	798,238
July	728,838	88,653	45,716	863,207	12,128	875,335
Aug.	762,906	99,357	50,391	912,654	10,860	923,514
Sept.	771,949	107,722	56,773	936,444	16,743	953,187
Oct.	857,063	122,309	59,527	1,038,899	17,241	1,056,140
Nov.	722,117	102,005	25,095	849,217	13,436	862,653
Dec.	779,093	85,667	24,676	889,436	16,509	905,945
Year, 1952	8,779,968	1,024,839	567,363	10,372,270	158,192	10,530,462
Year, 1951	6,250,130	679,950	365,355	7,295,435	168,793	7,464,228

NOTE: Compulsory grading of beef, veal, calf, lamb and mutton pursuant to O.P.S. regulation became effective May 7, 1951.

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LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 3, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:					
120-140 lbs.	\$15.00-17.00	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	17.00-18.50	15.50-18.00	None rec.	None rec.	None rec.
160-180 lbs.	18.50-19.15	17.50-19.25	None rec.	17.00-18.50	None rec.
180-200 lbs.	19.00-19.25	18.75-19.25	18.50-18.85	18.25-18.75	18.00-19.00
200-220 lbs.	19.00-19.25	18.75-19.25	18.50-18.85	18.25-18.75	18.00-18.50
220-240 lbs.	18.50-19.25	18.50-19.00	18.50-18.85	18.25-18.75	18.00-18.50
240-270 lbs.	18.00-18.75	18.15-18.75	17.75-18.65	17.60-18.50	17.50-18.25
270-300 lbs.	17.25-18.10	17.65-18.35	17.00-18.00	17.00-17.75	17.00-17.50
300-330 lbs.	17.00-17.25	17.25-18.00	None rec.	16.50-17.25	17.00-17.25
330-360 lbs.	None rec.	17.00-17.50	None rec.	16.50-17.25	16.60-16.85
Medium:					
160-220 lbs.	None rec.	None rec.	None rec.	16.25-18.00	None rec.

BOWS:

Choice:					
270-300 lbs.	17.00 only	16.75-17.00	16.00-16.50	16.25-17.00	16.50-17.00
300-330 lbs.	17.00 only	16.75-17.00	15.75-16.25	16.25-17.00	16.00-16.50
330-360 lbs.	16.75-17.00	16.50-16.75	15.50-16.00	16.25-17.00	15.50-16.00
360-400 lbs.	16.50-16.75	16.00-16.50	15.25-15.75	16.25-17.00	15.00-15.50
400-450 lbs.	16.00-16.50	15.50-16.25	15.00-15.50	15.25-16.50	14.75-15.25
450-550 lbs.	14.75-16.25	14.75-15.75	14.75-15.25	15.25-16.50	None rec.
Medium:					
250-500 lbs.	None rec.	14.50-16.00	None rec.	14.00-16.50	None rec.

LAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
700-900 lbs.	28.50-31.50	28.50-33.00	26.50-31.00	28.50-31.00	None rec.
900-1100 lbs.	28.50-32.00	30.50-35.00	27.50-32.00	28.50-32.00	None rec.
1100-1300 lbs.	28.00-32.00	29.50-35.00	27.00-32.00	28.50-32.00	None rec.
1300-1500 lbs.	27.00-29.00	29.00-34.50	26.00-31.50	28.50-31.75	None rec.

Choice:

700-900 lbs.	23.00-28.50	23.50-30.50	22.50-26.50	22.50-28.50	23.50-27.50
900-1100 lbs.	23.00-28.50	23.25-30.50	22.50-27.50	22.50-28.50	23.50-27.50
1100-1300 lbs.	22.75-28.00	23.00-30.50	22.50-27.50	22.00-28.50	23.00-27.00
1300-1500 lbs.	22.50-27.00	22.75-29.50	21.50-26.50	21.50-28.50	23.00-27.00

Good:

700-900 lbs.	20.00-23.00	20.75-23.50	19.00-22.50	19.00-22.00	20.50-23.50
900-1100 lbs.	19.50-23.00	20.25-23.50	18.75-22.50	19.00-22.00	20.00-23.50
1100-1300 lbs.	19.50-22.75	19.75-23.25	18.00-22.00	19.00-22.00	20.00-23.50

Commercial,

all wts.	17.50-20.00	17.00-20.75	16.50-19.00	16.00-19.00	17.00-20.00
Utility, all wts.	15.00-17.50	15.00-17.00	14.50-16.50	13.50-16.00	15.00-17.00

HEIFERS:

Prime:					
600-800 lbs.	27.50-30.00	25.50-28.00	24.25-28.50	25.50-28.50	None rec.
800-1000 lbs.	26.50-30.00	25.50-29.00	24.25-28.50	25.50-28.50	None rec.

Choice:

600-800 lbs.	23.00-27.50	21.50-25.50	21.00-24.25	21.00-25.50	23.00-26.50
800-1000 lbs.	22.50-27.00	21.50-25.50	21.00-24.25	21.00-25.50	23.00-26.50

Good:

500-700 lbs.	19.00-23.00	19.50-21.75	17.50-21.00	18.50-21.00	19.50-23.00
700-900 lbs.	18.50-22.50	19.00-21.75	17.50-21.00	18.00-21.00	19.50-23.00

Commercial,

all wts.	16.50-19.00	15.00-19.50	15.50-17.50	15.50-18.50	16.50-19.50
Utility, all wts.	14.00-16.50	13.50-15.00	13.00-15.50	13.50-15.50	14.50-16.50

COWS:

Commercial,					
all wts.	14.00-15.50	13.75-15.00	14.00-15.00	14.00-15.50	15.00-16.00
Utility, all wts.	13.50-14.00	13.00-15.25	12.50-14.00	13.25-14.00	14.00-15.00

Canner & cutter,

all wts.	11.50-13.50	11.50-13.50	11.00-13.00	12.00-13.25	12.00-14.00
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BULLS (Yrsl. Excl.) All Weights:

Good	None rec.	14.00-18.00	None rec.	15.00-17.00	16.00-18.00
Commercial	16.50-17.50	19.00-20.25	17.00-17.50	17.50-19.00	18.00-19.00
Utility	15.50-16.50	16.75-19.00	15.50-17.00	14.50-17.50	18.00-19.00
Cutter	13.50-15.50	14.50-16.75	13.00-15.50	13.50-14.50	16.00-18.00

VEALERS, All Weights:

Choice & prime	29.00-41.00	32.00-33.00	28.00-31.00	25.00-28.00	30.00-35.00
Com'l & good	18.00-29.00	24.00-32.00	18.00-28.00	18.00-25.00	22.00-30.00

CALVES (500 Lbs. Down):

Choice & prime	24.00-28.00	23.00-30.00	19.00-23.00	20.00-26.00	26.00-29.00
Com'l & good	17.00-24.00	17.00-23.00	14.00-19.00	15.00-20.00	19.00-26.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime	21.00-22.00	21.50-22.50	20.00-21.50	21.50-21.75	20.00-22.00
Good & choice	19.50-21.50	19.50-21.50	18.00-20.50	19.50-21.50	18.00-21.25

EWES:

Good & choice	5.50-7.00	8.50-10.00	7.50-9.00	7.50-8.50	7.50-8.50
Cull & utility	5.00-6.00	7.00-8.50	6.00-7.50	5.50-7.50	5.00-7.25

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Jan. 24, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.		VEAL CALVES Good and Choice		HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights		
	1953	1952	1953	1952		1953	1952	
Toronto	\$23.13	\$32.06	\$29.35	\$36.00	\$25.77	\$27.22	\$26.00	\$33.57
Montreal	32.50	30.50	37.45	29.60	28.61	22.45	31.00
Winnipeg	21.07	30.66	29.00	38.12	22.10	25.35	23.79
Calgary	20.36	30.53	24.09	34.63	22.05	27.05	22.81
Edmonton	19.75	29.75	28.00	37.25	22.25	27.10	21.50
Lethbridge	20.30	29.25	21.75	21.85	26.72	22.50
Pr. Albert	19.30	29.00	23.50	34.50	20.35	24.50	18.75
Moose Jaw	21.50	28.50	21.00	31.50	21.60	24.60	19.50
Saskatoon	20.00	29.50	26.50	34.50	20.60	24.40	20.00
Regina	20.40	29.60	21.90	20.60	24.50	19.50
Vancouver	22.00	31.00	26.75	24.50	28.35

*Dominion Government premiums not included.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week ended	Prev. Week	Cor.
	Jan. 31	Week	1952
Chicago†	19,098	20,762	17,747
Kansas City†	17,489	22,187	14,487
Omaha†	21,364	22,200	14,668
E. St. Louis†	9,886	9,881	5,511
St. Joseph†	8,397	9,572	8,078
St. Paul†	10,005	10,311	15,813
Wichita†	4,873	4,840	3,181
New York & Jersey City†	8,775	9,076	8,092
Okla. City†	5,120	5,865	3,063
Cincinnati†	4,275	4,161	3,092
Denver†	11,587	8,089	7,550
St. Paul†	12,102	14,038	11,287
Milwaukee†	1,351	964	3,508
Total	134,322	141,946	116,077

HOGS

Chicago†	40,251	47,068	51,242
Kansas City†	10,124	8,865	18,623
Omaha†	48,919	57,063	50,125
E. St. Louis†	20,389	31,807	26,112
St. Joseph†	38,014	42,738	39,114
St. Paul†	36,277	48,974	12,734
Wichita†	10,859	10,701	13,338
New York & Jersey City†	45,865	52,214	54,757
Okla. City†	16,103	13,875	19,343
Cincinnati†	12,353	12,448	15,729
Denver†	23,304	16,387	12,823
St. Paul†	49,365	55,976	48,484
Milwaukee†	4,607	5,011	6,729
Total	386,630	408,775	369,152

SHEEP

Chicago†	14,109	8,741	7,214
Kansas City†	5,933	7,156	4,641
Omaha†	16,013	20,926	12,014
E. St. Louis†	5,256	6,707	4,424
St. Joseph†	11,676	12,258	10,506
St. Paul†	8,737	7,698	4,160
Wichita†	1,741	1,015	2,034
New York & Jersey City†	44,752	46,342	41,138
Okla. City†	2,856	2,374	4,588
Cincinnati†	419	338	124
Denver†	14,342	11,755	5,231
St. Paul†	7,483	7,861	5,170
Milwaukee†	1,570	661	1,030
Total	134,887	134,088	102,274

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Feb. 4, were as follows:

CATTLE:	
Steers, ch. & pr.	None rec.
Steers, gd., ch.	\$22.00@27.00
Heifers, ch. & pr.	25.00@26.50
Heifers, util., com'l.	19.00@23.00
Cows, com'l.	14.00@17.00
Cows, utility	14.00@16.00
Cows, canner, cutter	9.00@13.00
Bulls, com'l.	19.00@21.00
Bulls, can., cut.	14.00@17.00
VEALERS:	
Choice & prime	\$37.00@39.00
Good & choice	32.00@36.00
Utility & com'l.	16.00@25.00
Cull	15.00@16.00

Gd. & ch. 170/240 ... None rec.
Sows, 400/down ... None rec.

LAMBS:
Good & choice ... None rec.

*Nominal.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 31:

	Cattle	Calves	Hogs*	Sheep*
Salable	988	326	396	1,645
Total (incl. direct)	6,000	1,812	22,317	27,215
Prev. week:				
Salable	323	376	718	38
Total (incl. direct)	6,300	2,390	24,064	23,620

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 29	2,554	225	12,422	6,614
Jan. 30	698	148	8,904	384
Jan. 31	382	5	5,895	92
Feb. 2	13,543	249	11,748	3,242
Feb. 3	6,000	300	10,000	3,000
Feb. 4	9,000	300	13,500	6,200
*Week	28,543	849	41,248	12,442
Prev. wk.	31,000	958	45,846	20,461
Yr. ago.	26,511	910	61,823	7,586
2 yrs. ago.	23,560	1,078	38,968	7,036

*Including 60 cattle, 7,946 hogs and 3,749 sheep direct to packers.

SHIPMENTS

Jan. 29	2,388	46	4,744	3,877
Jan. 30	1,373	...	3,952	2,273
Jan. 31	376	10	537	293
Feb. 2	4,292	9	2,405	661
Feb. 3	3,000	...	3,000	500
Feb. 4	4,000	...	2,000	2,000
Week	11,292	9	7,405	2,161
Prev. wk.	12,164	35	8,617	3,242
Yr. ago.	9,811	38	8,087	1,466
2 yrs. ago.	4,639	45	5,506	3,011

FEBRUARY RECEIPTS

Cattle	1953	1952
Calves	29,543	11,742
Hogs	48,919	57,063
Sheep	12,442	4,263

FEBRUARY SHIPMENTS

Cattle	11,292	4,628
Hogs	7,405	6,343
Sheep	3,161	1,379

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Feb. 4:

	Week ended	Week ended
	Feb. 4	Jan. 28
Packers' purch.	37,335	43,116
Shippers' purch.	15,349	18,531
Total	52,684	61,647

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Feb. 4, were reported as shown in the table below:

CATTLE:	
Steers, choice	\$23.00 only
Steers, gd. & ch.	21.00@22.50
Steers, com'l & gd.	19.00@22.00
Heifers, good & ch.	21.25@22.50
Heifers, com'l & gd.	19.00@20.00
Cows, com'l	15.50@16.50
Cows, utility	14.50@15.50
Cows, can. & cut.	12.00@14.00
Bulls, util. & com'l.	19.00@22.00

CALVES:	
Choice	\$26.00@28.50
Good & choice	24.00@26.00
Com'l & good	20.00@23.00
Culls	12.00@13.00

HOGS:	
Good & ch. 180/250	\$18.00@19.00
Sows, 300/400	14.00@15.00

SHEEP:	
Lambs	None rec.

CANADIAN KILL

Inspected slaughter in Canada for week ended Jan. 24:

	CATTLE	Period	Same Wk.
		Jan. 24	Last Yr.
Western Canada	12,484	8,156	...
Eastern Canada	13,352	9,716	...
Total	25,836	18,134	...

HOGS		
Western Canada.	52,587	37,396
Eastern Canada..	48,620	73,668

Total	101,207	111,064
All hog carcasses graded	100,689	121,714

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 31, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 4,403 hogs; Wilson, 2,377 hogs; Agar, 7,707 hogs; Shippers, 17,850 hogs; and others, 25,564 hogs. Total: 19,068 cattle; 1,267 calves; 58,101 hogs; and 14,109 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,855	664	2,314	3,164
Swift	2,736	672	3,632	2,560
Wilson	1,198	8	2,345	...
Butchers	5,810	1	702	...
Others	3,545	...	631	209
Totals	16,144	1,345	10,124	5,963

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,494	14,061	2,058	...
Cudahy	4,228	10,326	3,486	...
Swift	4,837	8,822	4,983	...
Wilson	2,081	8,502	3,420	...
Cornhusker	542
Neb. Beef	427
Eagle	32
Gr. Omaha	471
Hoffman	105
Rotchild	477
Both	830
Kingman	1,353
Merchants	131
Midwest	113
Omaha	456
Union	534
Others	...	13,948
Totals	22,711	55,659	13,947	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,266	820	7,839	2,450
Swift	3,955	1,711	1,201	2,806
Hunter	1,134	...	6,061	...
Hell	1,629	...
Krey	1,625	...
Laclede	1,281	...
Seloff	953	...
Totals	7,355	2,531	20,589	5,256

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,670	256	11,170	6,758
Armour	2,845	229	9,229	4,369
Others	5,213	376	4,232	...
*Totals	10,728	861	24,631	11,124

*Do not include one calf, 17,615 hogs and 549 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,864	5	14,172	2,547
Cudahy	3,377	...	17,207	2,845
Swift	2,914	...	9,104	2,894
Butchers	391	...	2	148
Others	6,891	9	21,479	2,422
Totals	17,437	16	62,110	10,708

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,199	373	2,035	1,741
Kansas	654
Dunn	127
Dold	48	...	463	...
Sunflower	14	...	32	...
Pioneer
Excel	175
Others	1,102	...	809	1,781
Totals	4,919	373	3,339	3,532

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,769	52	1,275	461
Wilson	2,116	148	1,156	1,588
Butchers	129	...	1,172	2
*Totals	4,014	200	3,603	2,051

*Do not include 894 cattle, 12 calves, 12,500 hogs and 806 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	31
Cudahy
Swift	312	...	16	...
Wilson	212
Aene	905
Atlas	504
Clougherty	855	...
Coast	96	...	167	...
Bridgeford	37	3	172	...
Commercial	396
Gr. West	473
Harman	187
Luer	...	1	385	...
Others	4,650	372	473	...
Totals	7,803	376	2,048	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,208	110	4,033	8,828
Swift	958	113	5,335	4,184
Cudahy	768	21	2,826	372
Wilson	956
Others	4,623	112	3,048	656
Totals	8,513	356	15,442	14,040

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	300
Kahns
Meyer	54	13
Schlachter
Northside
Others	3,158	853	14,793	364
Totals	3,212	866	14,793	664

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,140	2,839	14,689	1,881
Bartusch	833
Cudahy	1,066	637	...	605
Rifkin	748	32	...	1,169
Superior	1,169
Swift	4,146	3,304	24,676	3,828
Others	1,883	2,081	8,443	1,824
Totals	13,985	8,953	57,808	9,307

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,280	722	112	2,203
Swift	1,141	1,281	4	1,393
Blue Bonnet	614	90
City	154	2
Rosenthal	134	11
Totals	3,323	2,106	116	3,596

TOTAL PACKER PURCHASES

	Week Ended Jan. 31	Prev. Week	Cor.
Cattle	139,242	149,887	116,336
Hogs	328,363	372,344	330,700
Sheep	94,267	93,040	73,428

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended January 31, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	228,000	505,000	158,000
Previous week	239,000	567,000	163,000
Same wk. 1952	213,000	656,000	159,000
1953 to date	1,069,000	2,545,000	721,000
1952 to date	977,000	3,148,000	697,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Jan. 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,400	800	1,050	25
N. Portland	2,600	235	2,135	1,025
S. Francisco	1,000	15	1,100	1,500

CORN BELT DIRECT TRADING

Des Moines, Ia., Feb. 4—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	...	\$15.60@18.25
180-240 lbs.	...	17.60@18.75
240-300 lbs.	...	16.85@18.75
240-300 lbs.	...	16.40@17.85
270-300 lbs.	...	16.15@17.10

Sows:

440-550 lbs.	...	14.15@16.00
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Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Same day actual
Jan. 29	49,500	61,500	...
Jan. 30	41,000	62,000	...
Jan. 31	39,000	53,000	...
Feb. 2	53,500	65,000	...
Feb. 3	53,000	63,000	...
Feb. 4	55,000	51,000	...

now Hamilton brings you . . .



Once again Hamilton engineering and design solves a tough one. Now available, a vacuum kettle with a completely sealed in stainless steel agitator. Here's the answer to speedier, lower cost, production with an additional guarantee of "product goodness" thru efficient agitation.

Steam jacketed, stainless steel, 100 to 500 gallon capacities, made to conform to ASME code for working pressures to 100 or 125 psi, it is complete with vacuum condenser, motor driven pump, vacuum gauge and vacuum breaker. Manhole has glass viewer, equipped for interior lighting. Sampling connection is provided for use without disturbing the vacuum.



HAMILTON COPPER & BRASS WORKS.
820 State Ave., Cincinnati 4, Ohio
Please send complete information on Hamilton Vacuum Kettles.

NAME _____
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WILLIAMS "NO-NIFE" HOGS & HAMMER MILLS

Williams' wide experience in the recommendation of correct equipment for more efficient grinding and crushing has invariably increased output and decreased costs for hundreds of packers and processors. Here are a few benefits Williams Equipment can give you:

GREATER GREASE RECOVERY by properly preparing green bones, carcasses, entrails, meat scraps, etc., without the use of excessive heat and regardless of extraction method.

CONSTANT BY-PRODUCT UNIFORMITY by correctly grinding and handling of dry bones, cracklings or tankage, and glue stock.

MORE EFFICIENT OPERATION—The reduction of dry materials down to 8 mesh—or the grinding to small size of materials with high grease content is done more quickly, easily and economically—in one operation!

There are many other profitable advantages provided by Williams' know-how and equipment. It's good business to discuss your present grinding and crushing methods with Williams.

Write Today!

WILLIAMS COMPLETE LINE ALSO INCLUDES:

- COMPLETE "Packaged" PLANTS engineered to deliver finished saleable by-products
- VIBRATING SCREENS
- STEEL BINS
- BUCKET ELEVATORS AND CONVEYORS

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 NORTH NINTH STREET ST. LOUIS 6, MO.



MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending Jan. 31, 1953.	14,697	Week ending Jan. 31, 1953.	15,398
Week previous	12,675	Week previous	29,815
Same week year ago	10,979	Same week year ago	7,270
COW:		PORK CURED AND SMOKED:	
Week ending Jan. 31, 1953.	1,408	Week ending Jan. 31, 1953.	439,971
Week previous	1,263	Week previous	694,929
Same week year ago	2,126	Same week year ago	408,573
BULL:		LARD AND PORK FATS:	
Week ending Jan. 31, 1953.	496	Week ending Jan. 31, 1953.	28,450
Week previous	613	Week previous	14,060
Same week year ago	553	Same week year ago	13,052
VEAL:		LOCAL SLAUGHTER	
Week ending Jan. 31, 1953.	13,062	CATTLE:	
Week previous	13,538	Week ending Jan. 31, 1953.	8,775
Same week year ago	10,421	Week previous	9,076
LAMB:		Same week year ago	8,092
Week ending Jan. 31, 1953.	33,151	CALVES:	
Week previous	40,803	Week ending Jan. 31, 1953.	6,558
Same week year ago	28,427	Week previous	7,638
MUTTON:		Same week year ago	4,543
Week ending Jan. 31, 1953.	1,398	HOGS:	
Week previous	475	Week ending Jan. 31, 1953.	45,865
Same week year ago	601	Week previous	52,214
HOG AND PIG:		Same week year ago	54,757
Week ending Jan. 31, 1953.	9,895	SHEEP:	
Week previous	11,513	Week ending Jan. 31, 1953.	44,752
Same week year ago	10,297	Week previous	46,342
PORK CUTS:		Same week year ago	41,138
Week ending Jan. 31, 1953.	1,430,823	COUNTRY DRESSED MEATS	
Week previous	1,894,870	VEAL:	
Same week year ago	1,543,339	Week ending Jan. 31, 1953.	4,852
BEEF CUTS:		Week previous	6,079
Week ending Jan. 31, 1953.	65,300	Same week year ago	5,926
Week previous	76,969	HOG:	
Same week year ago	4,334	Week ending Jan. 31, 1953.	55
VEAL AND CALF CUTS:		Week previous	61
Week ending Jan. 31, 1953.	5,372	Same week year ago	5
Week previous	4,000	LAMB AND MUTTON:	
Same week year ago	4,000	Week ending Jan. 31, 1953.	86
LAMB AND MUTTON CUTS:		Week previous	189
Week ending Jan. 31, 1953.	1,190	Same week year ago	53
Week previous	1,675		
Same week year ago	650		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending January 31, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	9,654	7,712	47,975	49,962
Baltimore, Philadelphia	5,898	959	29,451	1,096
Cincinnati, Cleveland, Detroit, Indianapolis	14,850	3,950	95,536	8,803
Chicago Area	22,431	4,910	62,733	17,723
St. Paul-Wis. Area ²	22,125	25,650	134,524	13,591
St. Louis Area ³	13,478	5,286	76,142	9,296
Sioux City	10,248	5	39,004	8,777
Omaha	24,650	314	67,365	22,416
Kansas City	13,936	2,647	29,683	12,459
Iowa-So. Minnesota ⁴	21,651	3,362	233,801	39,643
Louisville, Evansville, Nashville, Memphis	6,732	7,440	46,290	available
Georgian-Alabama Area ⁵	5,141	1,538	24,710
St. Joseph, Wichita, Oklahoma City	17,060	2,363	61,183	16,876
Ft. Worth, Dallas, San Antonio	13,791	4,731	21,673	5,971
Denver, Ogden, Salt Lake City	11,118	520	20,483	12,600
Los Angeles, San Francisco Areas ⁶	22,385	1,800	31,033	29,150
Portland, Seattle, Spokane	4,826	346	20,214	4,222
Grand Total	240,022	73,551	1,041,800	252,585
Total previous week	252,492	75,264	1,204,676	270,103
Total same week, 1952	189,446	57,300	1,196,591	207,750

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Jan. 30:

	Cattle	Calves	Hogs
Week ending Jan. 30	1,787	649	12,857
Week previous (five days)	2,574	823	15,840
Corresponding week last year	1,145	280	17,730

(tion)

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